



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Othegraven (Kanzem – Saar)

Swen Klinger, the Estate manager since 2004, sees 2018 as an extreme vintage: "2018 was probably even more extreme than 2010 and 2003, and the region has not seen such conditions since 1976 or 1959. February and March proved cool and dry. April marked the real start of the season with some remarkably high temperatures. As a result, bud break was early, around April 16-20. The high temperatures in May led to a very early and beautifully even flowering. Thankfully, there was no frost this year so that yields were saved. July and August were both really warm but our old vines did not suffer from water stress as the underground water reserves had been filled during the wet winter season. My initial plan was to start the harvest on September 20. But we remained cautious and regularly tested the evolution of the grapes. On September 1, grapes in the Wiltinger Kupp already showed 80° Oechsle degrees and 9 g/l of acidity! I eventually decided to bring forward our harvest starting date to September 10, as early as never before. We were the first one to harvest in the Saar in 2018. As usual, we first focused on Kabinett and brought in the grapes for this category in the first week of harvest. We continued harvest at a fast pace as acidity levels were going down and sugar levels increasing. This makes me think that ultimately we took the right decision to start early. 2018 also proves a great vintage for dry and off-dry wines as there was almost no botrytis right until mid-October. A shower then led to some botrytis, which allowed us to harvest quite some TBA material in the Kanzemer Altenberg. The finished wines may not have high acidity levels but they have a superb mineral profile. Most of the wines were bottled around mid-April."

The Estate produced its usual portfolio of wines, which is topped this year by a TBA picked at 280-290° Oechsle. There will be no Wiltinger Kupp Riesling Kabinett this year as the grapes proved already too ripe. The set of village wines is composed of a Wawerner and Kanzemer, and possibly a third one (Wiltinger or Ockfener), the Estate has not yet decided. As usual, the Estate will bring a special bottling of Kabinett and Spätlese from the Altenberg to this year's Auction.

The Estate managed to produce another beautiful collection of wines, which shines through its purity and depth. The decision to start early proved the right one as the Kabinett wines retain a great playful side. The Kanzemer Altenberg Kabinett is just slightly deeper than the Ockfener Bockstein and Wawerner Herrenberger. It has to be noted that the Spätlese and Auslese bottlings prove outstanding but have a richer structure than their Prädikat would indicate (the only exception being the regular Kanzemer Altenberg Spätlese).

NB: The Estate Riesling (Max), the village wines (except for the Wawerner), the GGs and the TBA were not yet bottled. The two auction wines will be reviewed in the dedicated Issue to be released ahead of the Auction.

2018er	von Othegraven	Kanzemer Altenberg Riesling Auslese Alte Reben	11 19	94
--------	----------------	--	-------	----

The 2018er Kanzemer Altenberg Riesling Auslese Alte Reben was made from a selection of ripe and botrytized grapes harvested at 116° Oechsle. It delivers a stylish and hugely complex nose of roasted pineapple, almond cream, honey, butter, dried exotic fruits and yellow flowers. The wine presents great depth and smoothness on the palate. The botrytis impact is quite noticeable as there are plenty of exotic fruits wrapped into viscous and honeyed cream. The finish is very intense and long, yet also delicately smooth and juicy. This impressive dessert wine will particularly appeal to lovers of "Auslese lange GK"-styled wines. 2028-2058

2018er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	07 19	94
--------	----------------	--------------------------------------	-------	----

The 2018er Kanzemer Altenberg Riesling Spätlese AP 07 was harvested at approx. 88° Oechsle, and was fermented down to sweet levels of residual sugar (80 g/l). It impresses through its complex yet airy nose of cassis, cherry, candied grapefruit, minty herbs, thyme and spices. The wine is gorgeously deep and playful on the palate and leaves one with an intense yet light and fresh feel in the very long and vibrating finish. This is a great Spätlese in the making. 2028-2048

2018er	von Othegraven	Kanzemer Altenberg Riesling Spätlese Alte Reben	09 19	94
--------	----------------	---	-------	----

The 2018er Kanzemer Altenberg Riesling Spätlese Alte Reben was made from a selection of fruit slightly affected by botrytis harvested at well above 90° Oechsle, and was fermented down to fully sweet levels of residual sugar (95 g/l). The wine combines some initial freshness through smoky notes of minty herbs with more opulence and ripe exotic fruits including mango, apricot, orange zest, passion fruit and a touch of melon on the nose. The rich and slightly viscous presence from mango, honey and marzipan make for the rich deep feel of an Auslese GK on the otherwise compact and reserved palate. The finish is quite intense and even powerful (despite a low 7% of alcohol). This Auslese GK in all but name is truly impressive. 2033-2058

2018er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	04 19	93
--------	----------------	--------------------------------------	-------	----

The 2018er Kanzemer Altenberg Riesling Kabinett AP 04 was harvested at just above 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (55 g/l). It delivers a gorgeously refined and floral nose of candied grapefruit, yellow peach, fine mirabelle, smoke and minerals. The wine is very delicate on the palate where fine ripe fruits mingle with some beautifully zesty acidity. This leads to a very long, dynamic and straight long finish. This is a Kabinett with depth and freshness. 2026-2038



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

2018er	von Othegraven	Wawerner Herrenberger Riesling Auslese	10 19	93
--------	----------------	--	-------	----

The 2018er Wawerner Herrenberger Riesling Auslese comes from partially botrytized grapes harvested at 105° Oechsle on the vineyard's oldest vines planted in 1964, and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeously aromatic nose of mango, honey, candied grapefruit, orange, tangerine, vanilla and almond cream and dried apricot. The wine develops the viscous and exotic side of a full-on Auslese GK on the palate. Nut paste, marzipan and candied melon add to the very smooth, intense and quite powerful feel in the finish of this delicious dessert wine. 2033-2058

2018er	von Othegraven	Ockfener Bockstein Riesling Kabinett	02 19	92
--------	----------------	--------------------------------------	-------	----

The 2018er Ockfener Bockstein Riesling Kabinett was harvested at just above 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It shows a beautifully restrained nose of smoke, almond cream, fresh herbs and aniseed herbs, as well as some sea breeze. Gorgeous yellow fruits give the wine a creamy and round feel on the slightly ripe and rich palate at first. However, some fresher elements quickly join the party and gives this Kabinett great drinking properties. The finish is zesty, focused and beautifully long. 2025-2038

2018er	von Othegraven	Ockfener Bockstein Riesling Spätlese	06 19	92
--------	----------------	--------------------------------------	-------	----

The 2018er Ockfener Bockstein Riesling Spätlese was harvested at approx. 90° Oechsle and was fermented down to sweet levels of residual sugar (85 g/l). This shows a beautifully ripe and present nose of pear, apricot, a hint of melon, greengage, and almond cream. The wine is delicately smooth and sweet on the palate where some exotic fruits lead the pace, as mango, pineapple and guava are quite at the forefront. Some acidity turn around in the long and intense finish. This Auslese styled Riesling is quite superb. 2028-2043

2018er	von Othegraven	Wawerner Herrenberger Riesling Kabinett	03 19	92
--------	----------------	---	-------	----

The 2018er Wawerner Herrenberg Riesling Kabinett was harvested at just above 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeously perfumed nose of white flowers, almond, mint, white peach, lime and a hint of apricot. The wine offers great fruity presence underpinned by apricot and peach on the palate and leaves a nicely focused and zesty feel in the pure and long finish. 2025-2038

2018er	von Othegraven	Riesling Kabinett Feinherb	01 19	90+
--------	----------------	----------------------------	-------	-----

The 2018er Riesling Kabinett Feinherb was harvested at a remarkably moderate 78° Oechsle in the Kanzemer Altenberg and was fermented down to 25 g/l of residual sugar. Residual scents from the spontaneous fermentation only gradually give way to fresh notes of vineyard peach, grapefruit spices, mint, earthy spices and a hint of apricot on the nose. The wine is light-weighted and very pure on the palate. The finish is refreshingly light and finely smoky. This will need a couple of years to fully develop its complexity and better integrate its residual sugar. 2022-2033

2018er	von Othegraven	Wawerner Riesling Feinherb	12 19	90
--------	----------------	----------------------------	-------	----

The 2018er Wawerner Riesling Feinherb was harvested at 87° Oechsle and was fermented down to 17 g/l of residual sugar. It delivers a beautifully refined and aromatic nose of almond cream, yellow peach, apricot blossom, fine spices, minty herbs and smoke, all wrapped into some residual scents from its spontaneous fermentation. The wine proves light-weighted and airy on the palate, where some juicy yellow fruits are blended into zesty elements. The finish is as light as water yet there are plenty of spices and salty elements to add depth and freshness to the experience. 2020-2028

About Mosel Fine Wines

[Independent publication](#) on Mosel Riesling (and beyond!) with reports on vintages, Estates and wines at maturity.

Covering every year up to [1,000 wines from the current vintage](#) from all leading Estates of the region, of which the best make it into the Issues.

[Subscription free of charge](#) by filling out this [form](#).

© Mosel Fine Wines. All rights reserved.

Unauthorized copying, physical or electronic distribution of this document is strictly forbidden. Quotations allowed with mention of the source.