



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Mosel Fine Wines | 2018 Vintage Report

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](#).

Recommended Wines

Weingut von Othegraven

(Kanzem – Saar)

Complement

2018er	von Othegraven	Ockfener Bockstein Riesling Trocken GG	18 19	93+
--------	----------------	--	-------	-----

The 2018er Bockstein GG, as it is referred to on the consumer label, is still hugely reductive and essentially driven at this stage by residual scents from its spontaneous fermentation at first. It is only after extensive airing that these give way to some superb herbal notes, gooseberry, cassis, intense smoke and spices, as well as a hint of camphor. The wine is tight and beautifully spicy at first on the palate, before it develops a smoother and fruitier side as flavors of almond cream, yellow peach and grapefruit emerge. It leaves one with a slightly herbal yet refreshing feel in the hugely long and bone-dry finish. The tartness in the after-taste and the huge level of reduction on the nose will require quite some aging to integrate into the wine. This hugely impressive dry Saar Riesling could then easily exceed our high expectations. 2025-2038

2018er	von Othegraven	Kanzemer Altenberg Riesling Trocken GG	19 19	92+
--------	----------------	--	-------	-----

The 2018er Altenberg GG, as it is referred to on the consumer label, offers a beautifully undercooled nose of grass, minty herbs, gooseberry, cassis and vineyard peach, all wrapped into some smoky residual scents from its spontaneous fermentation. The wine develops quite some presence and intensity on the racy and citrusy palate, and leaves a sharp and bone-dry tasting feel in the very long finish. Some tartness emerges in the after-taste and still needs to integrate. This sharp and racy expression of dry Riesling will need a couple of years to find its inner balance. It could then well exceed our expectations. 2025-2038

© 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.