



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

Andreas Barth and Swen Klinger (who manage the Estate) both point out that the growing conditions in the Saar were nowhere near as challenging as in other parts of the Mosel: "The vintage started strongly, as we were blessed with an early bud break and a good flowering, which was quite a relief after the yields of 2013. Nature then put a break to the development with a cool August. Given the level of ripeness in September, we decided to bring the harvest forward by a few days and started on October 6. Then followed the two days of massive rain. The grapes changed color and started to burst, but they tasted great! Also, we didn't have much problem with rot. Still, it was clear that the grapes had reached their peak and that quality would not improve. We rushed through the harvest and brought in all the fruit in a non-stop harvest the end of October. The rain led to a momentary reduction in sugar levels but levels continued to increase thereafter, which allowed us to even bring in some botrytized fruit to produce our Auslese and Spätlese Alte Reben from the Altenberg. Overall, the sugar levels remained refreshingly moderate, with no more than 80° Oechsle for our Kabinett and 85-90° for our Spätlese, and we were able to bring in fruit with 104° Oechsle for our Auslese. Our yields were back to normal as well, at 53 hl/ha".

The Estate produced a classic range of fruity-styled wines sold composed of three Kabinett (Kupp, Bockstein and Altenberg), three Spätlese (Bockstein and two Altenberg) and one Auslese (Altenberg). In addition, it will also bring special casks of Altenberg Kabinett and Spätlese to the Auction in September. The range will also include a classic range of dry and off-dry wines, and these are expected to be bottled end of June. The fruity-styled wines were bottled at the end of March which the dry and off-dry ones will only be bottled in July.

The words "we did not have any serious issue with rot" by Andreas Barth still resonate in our ears as we write these lines. Could this have been the basis for the success? Whichever way, the collection produced by von Othegraven this year is simple staggering in quality. All wines are at least outstanding in their own right. In particular the Kabinett shine through a rediscovered lightness and freshness which we missed in some recent vintages. All 2014 wines are highly recommended, with a particular soft spot for the gorgeously and succulent Kabinett from the Wiltinger Kupp.

NB: The dry and off-dry wines were not yet ready for tasting.

2014er	von Othegraven	Kanzemer Altenberg Riesling Auslese	01 15	93+
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Harvested at a full 104° Oechsle, this offers a superbly complex nose of herbs, smoke and spices. Gradually, some pear, star anise, lemon and grapefruit join the party and lead the way to a gorgeously zesty but not abrupt creamy feel on the palate. Here a hint of honey and apricot add some drama. The finish is still surprisingly restrained and muted. Give this wine at least 10 years, and it will prove a little stunner. 2024-2044

2014er	von Othegraven	Kanzemer Altenberg Riesling Spätlese Alte Reben	02 15	92
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The Alte Reben is typically made with a high proportion of botrytis-affected fruit and this shows on this wine harvested a full 98° Oechsle. The wine delivers some gorgeous scents of yellow peach, pineapple, quince, apricot, honey, coconut and fine spices. A firm acidity comes through on the palate and gives still a hard side to the gorgeous creaminess and complex flavors on the palate. The finish is powerful but also quite airy. This Auslese GK in all but name will prove a superb wine at maturity but it does require ageing to cut the edges of the youthful acidity. 2024-2049

2014er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	04 15	92
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This delivers a superbly playful and engaging nose of pineapple, apricot, pear, apple and acacia honey. The wine is delicate yet packed with intensive flavors and framed by an almost searing acidity. The finish is both smooth and electrifying. This only needs some bottle age to turn into a stunning light Auslese styled beauty. 2024-2044

2014er	von Othegraven	Ockfener Bockstein Riesling Spätlese	05 15	90
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This wine is bottled as Spätlese but it is really an Auslese as it is made from partially botrytized fruit harvested at over 100° Oechsle. The nose offers rich yet complex flavors of tangerine, pineapple, mango, vanilla, quince as well as some smoke and tar. The palate is driven by pear, apricot, honey, melon, herbs and spices. A firm acidity comes through and cuts through a gorgeous creamy and almost viscous structure. The finish is long, with more honeyed cream coming through and adding to the overall "Auslese GK" side of this gorgeous wine. 2024-2044

2014er	von Othegraven	Wiltinger Kupp Riesling Kabinett	09 15	92+
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This utter beauty harvested at no more than 80° Oechsle from 30-60 years-old vines is a model of light and playful Kabinett. The wine is still on the backward side on the nose, where spices, herbs and slate-infused smoke give only gradually way to superbly subtle and elegant scents of ripe lemon peel, grapefruit and more minty herbs. What sets this wine apart is the absolutely ravishing feel on the palate, which is focused, playful and seemingly weightless. Yet, the wine delivers gloriously juicy flavors of wet stone, lemon juice and herbs in the after taste. This is already a gorgeous even if somewhat shy wine but this could turn into a stunner with age if the aromatics grow in presence. 2024-2044



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2014er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	06 15	91
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Harvested at a low 80°Oechsle, this offers an attractively spicy nose of grapefruit and pear, flowers, gooseberry, with some verbena and other herbs coming through on the delicately complex palate. The finish is long and delicately multi-layered, even if still quite closed but without any undue hardness. This wine, made in a backward style, is still on the reserve and will need time to develop. 2024-2044

2014er	von Othegraven	Ockfener Bockstein Riesling Kabinett	08 15	90
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Harvested at a low 80°Oechsle, this offers gorgeous scents of grapefruit, orange, yellow peach, herbs and spices, with a hint of pear and some exotic fruits in the background on the palate. The finish is playful, structured and overall extremely elegant and refined. This is a gorgeous wine, being light, complex and pure. 2024-2039

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.

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