



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Vintage Report 2016

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 Bles-Ferber

(Leiwen – Middle Mosel)

2016er	Bles-Ferber	Leiwener Laurentiuslay Riesling Eiswein ***	22 17	97
--------	-------------	---	-------	----

The 2016er Leiwener Laurentiuslay Eiswein *** comes from fruit harvested at 144° Oechsle in a parcel on the right bank of the Mosel on December 5, 2017. Still comparatively closed at this early stage, this only gradually reveals amazing notes of pineapple, anise, honey, pear, carambola, litchi and passion fruit, all wrapped into some classy scents of smoke and spices. The wine starts off by exhibiting the rich and initially quite thick presence of a rich BA on the palate. But acidity quickly kicks in and conveys an electrifying side to this hugely rich dessert wine. The finish has immense intensity, and offers a stunning tension between sweetness and acidity. This is a massively impressive Eiswein in the making! 2021-2036

2016er	Bles-Ferber	Leiwener Klostergarten Riesling Eiswein	11 17	95
--------	-------------	---	-------	----

The 2016er Leiwener Klostergarten Eiswein comes from fruit harvested at 134° Oechsle on both November 30 and December 5, 2017. It delivers an astonishing nose made of exotic fruits including mango, pineapple, pink guava, candied orange and pitahaya as well as quite some honey and fresher notes of passion fruit and lime. The wine coats the palate with great honeyed fruits pepped up by a most tickly and juicy acidity. The finish is driven by zesty acidity which adds to the feeling of freshness and focus emerging from this rich and racy Eiswein. The thrilling acidity would make us opt to rather enjoy this in youth, but there is plenty of aging potential here. 2021-2031

2016er	Bles-Ferber	Neumagener Sonnenuhr Riesling Auslese *** Non Plus Ultra	19 17	94
--------	-------------	--	-------	----

The 2016er Neumagener Sonnenuhr Auslese *** Non Plus Ultra was made from fruit harvested at a massive 117° Oechsle. This immediately catches one's attention with ripe and expressive scents of fruits including canned pineapple, mango, orange, tangerine, pear and mirabelle as well as some honey, gingerbread and tar. The wine coats the vibrant palate with succulent zesty juicy fruits and fine spices. All this leads to a beautiful, well-delineated and slightly Eiswein-styled finish. This playful and juicy BA in all but name is quite a treat. 2026-2046

2016er	Bles-Ferber	Piesporter Gärtchen Riesling Auslese	20 17	93
--------	-------------	--------------------------------------	-------	----

The 2016er Piesporter Gärtchen Auslese was made from fruit harvested at 106° Oechsle. It is comparatively closed at first and only gradually reveals a beautifully complex nose of yellow peach, apricot, quince, smoke, lead pencil and dried flowers as well as some bakery residues from spontaneous fermentation. The wine proves superbly refined and juicy on the palate where ample, ripe but pure flavors of fruits are joined by a gentle touch of cream and a smooth whiff of honeyed mirabelle. The finish is intense, compact and fresh. Some candied citrusy fruits come through in the after-taste and makes one want to go for more. This full-on "Auslese lange GK" expression of Piesporter Gärtchen will need quite some time to integrate its sweetness. It should then prove a cracker of a sweet wine. 2031-2056



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2016er	Blees-Ferber	Trittenheimer Apotheke Riesling Spätlese *** Alte Reben	15 17	92
---------------	---------------------	--	--------------	-----------

The 2016er Trittenheimer Apotheke Spätlese *** Alte Reben is a dry-tasting wine (it stopped its fermentation at 10.2 g/l of residual sugar, i.e. just above legally dry levels) made from 46 year-old vines. It exhibits a beautiful nose made of grapefruit, cassis, yellow peach, superb fresh spices and a touch of almond cream. The wine develops nice sweet yellow fruits and a hint of honey on the gorgeously balanced and refined palate. The finish is very long and oozes freshness and finesse. This is a beautiful and just off-dry tasting Riesling which should evolve gracefully into a very complex and dry-tasting wine in a few years' time. 2021-2031+

2016er	Blees-Ferber	Piesporter Goldtröpfchen Riesling Spätlese ***	21 17	91+
---------------	---------------------	---	--------------	------------

This greets one with quite some rich and ripe scents of peach, quince, mirabelle, candied grapefruit and even a touch of mango and honey. The wine proves also quite ripe and sweet on the soft and creamy palate at this early stage. Honeyed flavors lead to smooth and very long finish. This rich Auslese-styled expression of Goldtröpfchen will need at least a decade to reach maturity. It could then prove quite a cracker, especially as it will undoubtedly gain in finesse as the sweetness recedes. 2026-2046+

2016er	Blees-Ferber	Piesporter Gärtchen Riesling Spätlese Feinherb	23 17	91
---------------	---------------------	---	--------------	-----------

The 2016er Piesporter Gärtchen Spätlese Feinherb was fermented to fully off-dry levels (28.1 g/l of residual sugar). It delivers a gorgeous nose made of white peach, cassis, grapefruit and almond cream all wrapped into spices and still some residues of fermentation. The wine is superbly juicy and spicy on the palate, where it offers good concentration and presence without any undue power or sweetness. The finish is long and refreshing. This is an outstanding off-dry Riesling in the making. 2018-2036

2016er	Blees-Ferber	Neumagener Sonnenuhr Riesling Non Plus Ultra	14 17	90
---------------	---------------------	---	--------------	-----------

The 2016er Neumagener Sonnenuhr Non Plus Ultra stopped its fermentation just above legally dry levels (with 11.9 g/l of residual sugar). Superbly fresh and complex scents of lime, grapefruit zest, tangerine and citrus give way to richer fruity elements including pear and pineapple as well as smoke after the wine is given some time in the glass. The wine proves mid-weighted on the palate, where it develops quite some presence as well as a touch of sweetness, a feeling reinforced by the underlying touch of creaminess. The long finish is playful as candied citrus and spices add a nice touch of freshness to the wine. 2019-2026+

2016er	Blees-Ferber	Schweicher Herrenberg Riesling Feinherb Alte Reben	13 17	90
---------------	---------------------	---	--------------	-----------

The 2016er Schweicher Herrenberg Feinherb Alte Reben is a fully off-dry wine (with 26.1 g/l of residual sugar) made from a parcel planted with 40 year-old Riesling vines at the bottom hill, just next to the Longuicher Maximiner Herrenberg. It is still comparatively closed down and only reveals some discreet notes of yellow peach, almond cream, herbs and smoke as well as a touch of yeasts at this early stage. The wine proves nicely structured, creamy and delicate on the palate. Ripe and sweet fruits are well packed and integrated into the wine. The wine develops a more opulent and intense side in the finish yet remains nicely refined at all times. This backward effort really needs a few years to fully develop its aromatic charm. It should then prove a truly outstanding expression of off-dry Mosel Riesling. 2020-2031

2015er	Blees-Ferber	Piesporter Goldtröpfchen Riesling Spätlese Trocken ***	10 16	89
---------------	---------------------	---	--------------	-----------

Already light golden in color, this dry Spätlese offers an expansive and ripe fruity nose made of yellow peach, mirabelle and orange as well as a touch of toffee, honey and petrol. The wine is quite creamy and driven by yellow fruits, gingery spices and tar as well as some acidity on the intense and powerful palate. This bold and rich wine will please lovers of more forceful and fruit-driven expression of dry Riesling. 2019-2025

2016er	Blees-Ferber	Trittenheimer Apotheke Riesling Spätlese	17 17	89
---------------	---------------------	---	--------------	-----------

This delivers a refined set of aromatics inducing flowers, vineyard peach, pear, dried spices and herbs. The wine proves nicely playful on the palate as some ripe and exotic fruits such as mango, papaya and pineapple are lifted up by some juicy and enlivening acidity. This is still on the sweet side at this early stage, but all the elements are present to make for a very good Spätlese in a decade's time. 2026-2046

2016er	Blees-Ferber	Trittenheimer Apotheke Riesling Kabinett Trocken	07 17	88
---------------	---------------------	---	--------------	-----------

The 2016er Trittenheimer Apotheke Kabinett Trocken was harvested at 87° Oechsle. It proves still rather reductive at first and only gradually reveals smoky scents of lime, ginger, freshly cut herbs, orange blossom, grapefruit and greengage. The wine is dynamic, animating on the lean palate and pepped up by zesty acidity right into the pure, spicy and long finish. There is still some tartness that needs to mellow away, so it is best to leave this alone for a year or two to be able to fully enjoy this attractive dry Riesling. 2019-2026



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2016er	Blees-Ferber	Leiwener Laurentiuslay Riesling Kabinett	16 17	87
---------------	---------------------	---	--------------	-----------

Harvested at 87° Oechsle, the 2016er Leiwener Laurentiuslay Kabinett is still quite restrained and only timidly offers nice and fresh notes of candied grapefruit, canned yellow peach, pear, earthy spices and smoke. After airing, riper fruits including mirabelle and greengage join the party. The wine is quite direct and driven by ample, ripe and nicely canned fruits on the comparatively soft and still sweet palate. The finish is light and smooth with just a touch of acidity in the background to add early drinking appeal. This needs time to develop aromatically and gain in presence, but should develop into a very nice expression of ripe and juicy Kabinett at maturity. 2024-2036

2016er	Blees-Ferber	Leiwener Laurentiuslay Riesling Kabinett Feinherb	08 17	87
---------------	---------------------	--	--------------	-----------

The 2016er Leiwener Laurentiuslay Kabinett Feinherb was harvested at 88° Oechsle and fermented down to full off-dry levels (25.7 g/l of residual sugar). It delivers a nicely fresh even if slightly restrained nose made of vineyard peach, ginger spices, grapefruit and smoke. The wine is fully expressive and fruity on the palate. The sweet side of this off-dry Riesling still dominates the aromatic profile at this early stage but also gives this light-weighted and juicy wine a lot of charm and early drinking appeal. While drinking nicely early, this is not without aging potential. 2018-2024

© 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.