



Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

2018er	Weber Brüder	Riesling Phoenix	02 20	89
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The 2018er Riesling Phoenix is a just off-dry wine (with 13 g/l of residual sugar) which was made from Estate holdings in a prime part (Rink) of the Wiltinger Klosterberg and which was aged on its lees for 15 months. It offers a beautiful nose made of melon, grapefruit, pear, white flowers, cassis, and smoky slate. The wine is subtly creamy on the overall nicely light-footed and subtly smooth palate and leaves a great feel of succulent ripe orchard fruit in the long and engaging finish. We would opt to give this wine a few years of rest before cracking open any further bottle but cannot blame anyone who would start drinking it now. 2022-2028

2018er	Weber Brüder	Wiltinger Braunfels Riesling Vols	02 19	89
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The 2018er Wiltinger Braunfels Riesling Vols is a just off-dry wine (with 13 g/l of residual sugar) made from holdings in the prime Volz sector of the vineyard. It offers a rather big and subtly ripe nose made of melon, herbs, spices, a hint of whipped cream, and a touch of licorice. The wine coats the palate with ripe flavors of melon, mirabelle, earthy spices, and licorice. A touch of zest then kicks in and brings focus to the medium-bodied and nicely playful finish. The aftertaste is beautifully spicy, earthy, herbal, and intense. This slightly earthy expression of dry-tasting Saar Riesling is quite enjoyable in its ripe yet zesty style. 2021-2030

2018er	Weber Brüder	Weissburgunder	04 19	88
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The 2018er Weissburgunder is a tank-fermented wine (with 7 g/l of residual sugar) made from holdings in the Wiltinger Klosterberg. It offers a beautiful nose made of melon, pear, white flowers, herbs, and spices. The wine is nicely zesty and subtly smoky on the beautifully light-footed and subtly fruity rather than bone-dry palate and leaves an intense, food-friendly feel in the long and airy finish. A tiny whiff of whipped cream and apricot blossom add class to the aftertaste. This delightfully airy expression of Weissburgunder is a real winner! Now-2023+

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Weingut Willems-Willems

(Oberemmel – Saar)

2019er	Willems-Willems	Oberemmeler Altenberg Riesling Auslese	04 20	93
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The 2019er Saar Riesling Auslese Oberemmel Altenberg, as it is referred to on the central part of the label, was made with botrytized fruit picked at 103° Oechsle in the original part of the vineyard and was fermented down to fully sweet levels of residual sugar (91 g/l). It offers a beautiful nose made of blue berried fruits, elderflower, melon, whipped cream, citrusy elements, and smoke. The wine proves stunningly racy and light-footed on the palate, where more engaging flavors of citrusy fruits, melon, and whipped cream are wrapped into subtly apricot-infused and honeyed elements. The finish is racy, engaging, and remarkably persistent. This Auslese is a huge success if raciness is your thing. 2029-2049

2019er	Willems-Willems	Krettnacher Euchariusberg Riesling Kabinett	09 20	92
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The 2019er Saar Riesling Kabinett Krettnach Euchariusberg, as it is referred to on the central part of the label, was made with fruit picked at 86° Oechsle in the south-facing Fossem part of the vineyard and was fermented down to fruity-styled levels of residual sugar (44 g/l). It offers a superb nose made of vineyard peach, apricot blossom, blue berried fruits, elderflower, and smoky elements. The wine develops the subtle creaminess of a light Spätlese on the racy and remarkably tart palate and leaves a superbly intense feel in the long and juicy finish. 2027-2039

2019er	Willems-Willems	Oberemmeler Altenberg Riesling Spätlese	08 20	92
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The 2019er Saar Riesling Spätlese Oberemmel Altenberg, as it is referred to on the central part of the label, was made with fruit picked at 91° Oechsle in the original part of the vineyard and was fermented down to barely sweet levels of residual sugar (62 g/l). It offers a gorgeously engaging yet subtle nose made of white peach, blue berried fruits, elderflower, dried herbs, smoke, and spices. The wine is gorgeously playful on the racy and overall rather light-footed palate and leaves a superb tension between melon and citrusy fruits in the finish. A touch of whipped cream adds depth to the aftertaste of this beautiful expression of airy Saar Spätlese! 2029-2049

2019er	Willems-Willems	Saar Riesling Kabinett Feinherb	13 20	91
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The 2019er Saar Riesling Kabinett Feinherb is an off-dry wine (with 24 g/l of residual sugar) made from fruit picked at 84° Oechsle in the Oberemmeler Altenberg. It offers a gorgeous nose still marked by its spontaneous fermentation as primary flavors of apple, citrusy fruits, vineyard peach, elderflower, and chalky minerals emerge from the glass. The wine seems to dance on the beautifully light-footed palate and leaves a juicy yet noticeable off-dry feel in the melon and mineral infused finish. A sense of subtly earthy yet racy focus drives the flavors of this gorgeous off-dry Kabinett in the aftertaste. Lovers of light-footed Saar Riesling should plunge on this beauty cut along the lines of the old-styled Naturrein wines! 2024-2034



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2019er	Willems-Willems	Niedermenniger Herrenberg Riesling Kabinett	10 20	90
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The 2019er Saar Riesling Kabinett Niedermennig Herrenberg, as it is referred to on the central part of the label, was made with fruit picked at 85° Oechsle in a south-facing part of the vineyard and was fermented down to fruity-styled levels of residual sugar (42 g/l). It offers a superb yet still quite backward nose made of smoke, pear, melon, citrusy elements, and fine spices. The wine is gorgeously playful on the still slightly sweet-tasting but beautifully light-footed palate and leaves a subtle feel of cassis cream, vineyard peach, and fine spices in the long and juicy finish. This airy expression of fruity-styled wine may have some elements of Spätlese density but the overall balance remains firmly racy and remarkably Kabinett-styled. 2027-2039

2019er	Willems-Willems	Niedermenniger Herrenberg Riesling Trocken	05 20	89
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The 2019er Saar Riesling Trocken "Herrenberg", as it is referred to on the central part of the label, comes from a south-orientated part of the vineyard. It offers a rather backward and herbal nose made of pear, apple, mirabelle, floral elements, and smoke. The wine proves nicely airy and playful on the palate and leaves an elegant yet remarkably intense feel of tart zesty minerals in the long finish. A subtle touch of lactic elements in the aftertaste still needs to integrate, something which will have happened in a few years. 2024-2031

2019er	Willems-Willems	Oberemmeler Altenberg Riesling Feinherb	06 20	89
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The 2019er Saar Riesling Feinherb "Altenberg", as it is referred to on the central part of the label, is an off-dry wine (with 14 g/l of residual sugar) made from fruit picked on 50-year-old vines in the original Altenberg part of the vineyard. It offers a rather backward nose made of earthy spices, dried aniseed herbs, pear, underripe white peach, mint, and fine smoky elements. The wine is still on the rough and edgy side on the palate dominated by smoke, herbs, and spices but already reveals more fruity elements in the long and intensely tart finish. This almost dry-tasting wine will really benefit from a few years of bottle aging in order to shed its primary roughness. 2024-2024

2019er	Willems-Willems	Oberemmeler Karlsberg Riesling Trocken	07 20	87
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The 2019er Saar Riesling Trocken "Karlsberg", as it is referred to on the central part of the label, comes from a west-southwest orientated part of the vineyard and was partially aged in an old Fuder. It is still heavily reduced and marked by residual scents from its spontaneous fermentation and only gradually reveals some pear, vineyard peach, and floral elements on the nose. The wine develops some racy flavors of apple and spices on the intense but beautifully light-footed palate and leaves a rather engaging feel of zest and youthful fruity flavors in the long finish. This wine, cut along the old-styled floral and racy expression of airy Saar Riesling, is hugely easy to enjoy, yet it also has depth and class. 2023-2031

2019er	Willems-Willems	Saar Riesling Feinherb Auf der Lauer	16 20	86
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The 2019er Saar Riesling Feinherb "Auf der Lauer", as it is referred to on the central part of the label, is an off-dry wine (with 16 g/l of residual sugar) made from fruit picked in the Oberemmeler Rosenberg and Karlsberg. It offers a still slightly backward nose where melon, ginger, fine spices, and smoky elements take a while to emerge. The wine is nicely playful and light-footed on the racy yet fruity palate and leaves a just off-dry feel in the focused finish. Earthy spices, a hint of mushroom, and melon drive the flavors in the still rather tart but subtle aftertaste. 2024-2031

2019er	Willems-Willems	Saar Riesling Trocken Schiefer	17 20	86
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The 2019er Saar Riesling Trocken Schiefer comes from fruit picked in the Oberemmeler Rosenberg and Karlsberg. It offers a rather shy and nicely subtle nose made of earthy spices, apply elements, pear sorbet, a hint of blue berried fruits, and smoky elements. The wine is superbly focused and light-footed on the palate and leaves a nicely racy and precise feel of earthy spices in the tart and juicy finish. This will please lovers of light-footed Saar raciness delivered with directness and zest. Now-2024

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Weingut Würtzberg

(Serrig – Saar)

2019er	Württemberg	Serriger Herrenberg Riesling Auslese	18 20	90
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The 2019er Serriger Herrenberg Riesling Auslese was made from botrytized fruit picked at 109° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a rather big nose made of pear, mirabelle puree, cooked lemon, a hint of button mushroom, saffron, apricot, and almond cream, as well as some aniseed herbs. The wine proves quite sweet and slightly round at this stage on the exotic and creamy palate, and leaves a sensation of honeyed sweetness in the long and overall rather powerful finish (the wine does boast 9.5% of alcohol). Some zesty acidity emerges in the quite saffron-infused and honeyed aftertaste, ready to add focus as the wine matures. 2029-2049