



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Mosel Fine Wines | 2021 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 1,500 wines from the current vintage from all leading Estates of the region, of which the finest make it into the Issues.

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## Recommended Wines

### Weingut Clemens Busch

(Pünderich – Terrassenmosel)

*NB: The Estate is certified organic (along EU guidelines) and biodynamic (along RESPEKT guidelines).*

2021er	Clemens Busch	Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG	18 22	95
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The 2021er Marienburg GG Fahrlay Terrassen, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a prime terraced part of the blue-slate Fahrlay sector. It offers a beautifully restrained yet elegant and complex nose of violet, bergamot, grapefruit, smoke, lime tree, orange blossom, and aniseed herbs. The wine is gorgeously well-balanced on the palate, with depth and intensity but also a quite refined and delicately creamy texture. The finish has energy and intensity with beautiful length. This is a truly splendid GG! 2026-2041

2021er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken GG	15 22	94
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The 2021er Marienburg GG Rothenpfad, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in an iron-rich part of the Marienburg vineyard. It offers a most beautiful and finely flowery nose of minty herbs, licorice, smoke, lime tree, yellow peach, gooseberry, grapefruit, and thyme. It shows great precision and intensity on the palate, which is driven by spices and zesty elements. The finish is still slightly razor-sharp, something which needs to integrate into the wine before true greatness. 2026-2036

2021er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken GG	16 22	93+
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The 2021er Marienburg GG Fahrlay, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a blue slate part of the Marienburg vineyard. It offers a restrained, zesty, and spicy nose of violet, bergamot, lily flower, lime zest, and smoke. The wine is delicately fruity initially on the palate. Zesty elements then join the party and lead to a linear and hugely focused feel of herbs and spices in the very long and bone-dry tasting finish. There is a hint of tartness in the background in need of integration. This truly great dry Riesling now only needs a few years to fully shine. There is quite some upside potential here. 2026-2036

2021er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	17 22	93
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The 2021er Marienburg GG Falkenlay, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a grey-slate infused part of the Marienburg vineyard. It offers a hugely smoky nose of greengage, grapefruit, anise, herbs, lavender, prune, almond, pear, and anise. The wine shows initially quite some yellow and ripe fruits on the palate, which gives it a comparatively smooth side, yet the acidity and spices then join the party and give pep and freshness to the whole experience. The finish proves racier and sharper. This great GG needs a few years to fully integrate its elements and shine. 2026-2036



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2021er	Clemens Busch	Pündericher Marienburg Riesling Trocken GG	14 22	93
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The 2021er Marienburg GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks. It proves rather shy and restrained at first but quickly delivers its complexity and freshness as notes of minty herbs, smoke, anise, greengage, and lime come through. The wine has great presence and a superb structure on the palate and leaves a spicy and herbal feel in the very long and smoky finish. The aftertaste is still sharp at this early stage, so patience is needed for this little beauty to mellow away its acidity. 2025-2036

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