



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

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.

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2019 Mosel Auctions | Recommended Wines

Weingut Clemens Busch

(Pünderich – Terrassenmosel)

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

2018er	Clemens Busch	Pündericher Marienburg Riesling Auslese lange GK	22 19	Auction	97
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The 2018er Pünderich Marienburg Riesling lange GK was made from a selection of 30-40% botrytized fruit harvested at 128° Oechsle, and was fermented to fully noble-sweet levels of residual sugar. It offers a superbly pure and airy nose made of date, pear puree, almond paste, fine spices and creamy elements. The wine proves round yet balanced on the sweet, honeyed yet also delicately lemon-infused palate. It is really only in the finish that the full intensity of this gorgeous Auslese comes through. The after-taste is still slightly saturating as candy floss drives the flavors together with honeyed almond. But this incredibly pure and elegant BA in all but name will need quite some time to absorb its sweetness. It will prove a cracker at maturity! 2033-2068

2018er	Clemens Busch	Pündericher Marienburg Riesling Kabinett	13 19	Auction	95
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The 2018er Pündericher Marienburg Riesling Kabinett AP 13 was made from fruit harvested at 91° Oechsle, and was fermented in traditional Fuder cask down to sweet levels of residual sugar (80 g/l). It proves still rather reduced and marked by residual scents from its spontaneous fermentation. It is only after quite some airing that the wine reveals beautiful scents of ripe lemon, pear, flowers, fine spices, a hint of whipped cream, and loads of smoky slate. The wine is beautifully racy and structured on the juicy palate. More lemon zest, cassis, peach and smoke are joined by a stunning feel of wet stone, pear, peach and white flowers in the long and focused finish. While it may have a bit too much flesh for qualifying as a racy Kabinett, this playful Spätlese-styled Riesling remains incredibly juicy, pure and long. No wonder Clemens and Rita Busch decided to bring this cask to the Auction: It is a massive success! 2028-2048

2017er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	31 18		93+
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The 2017er Pündericher Marienburg Falkenlay Riesling Trocken GG will be sold in magnums at the Auction (the same wine is sold via regular channels in 75cl bottle). It was fermented spontaneously in traditional oak casks with fruit harvested in a grey-slate infused part of the Marienburg vineyard. It offers a beautifully aromatic and fruit driven nose of yellow peach, candied grapefruit and a hint of apricot as well as orange blossom and almond cream. A slightly riper side comes through on the juicy and creamy palate. It is only towards the finish that it freshens up. The wine then leaves one with a superbly dry, spicy and tart feel in the after-taste. This still very backward wine is still only work in progress. But the potential (and upside) is truly remarkable. 2023-2037

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