



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Clemens Busch

(Pünderich – Terrassenmosel)

Clemens Busch was quite positively surprised by his 2019 vintage: "The vintage was another hot and dry one. And yet, the resulting wines are beautifully balanced. The growing conditions were advantageous and we had an early flowering which was followed by some truly scorching days of heat at the end of July. This led to quite some sunburn and we certainly lost 30% of our yields during those few days. We started our harvest on September 20, the day of the VDP Auction but only did a bit cleaning as the grapes were not yet perfectly ripe. It only really started a few days later. Rain was announced and eventually came, and this gave the right push of ripeness that we needed. It also meant that botrytis developed and we had to speed up the harvest, which we finished by mid-October, i.e. in no more than 3.5 weeks! We were able to pick some fine and very dry botrytis in the early part of the harvest which allowed us to make a whole set of noble-sweet wines. All in all, I see 2019 as an at least very good vintage at our Estate, like 2017. The wines do not have too much alcohol and are nicely balanced. Who knows, maybe it is even a great vintage? We will only know for sure in a few years but I really enjoy the wines!"

The Estate was able to produce its full portfolio of wines in 2019, including a full range of dry and dry-tasting wines from its different terroirs in the Pündericher Marienburg. It also includes a full set of dessert wines right up to a TBA. The Estate released a special cask of Marienburg Kabinett and its Marienburg Auslese lange GK via this year's VDP Auction in Trier. In 2020, the Estate also released its 2018er bottlings of Falkenlay, Fahrley, Fahrley-Terrassen, Raffes, and Felsterrassen as well as its 2017er bottlings of Rothenpfad and Falklay Reserve (in February) and its 2018er bottlings of Rothenpfad and Falklay Reserve (in the autumn).

We will not beat around the bush (no punt intended): The Buschs produced a truly mesmerizing collection of wines in 2019! The Estate dry wines are easily among the very finest of the vintage (and this not only in the Mosel region), as the set of GGs is simply spectacular. These wines are intense yet retain huge precision and finesse. In particular, the Fahrley and Fahrley-Terrassen are set to become modern-day legends. The fruity-styled wines are packed with juicy flavors and yet have great delineation and playfulness. In particular, the Kabinett and the Spätlese are among the finest in their category. The sweet wines are precise, profound, and animating. In particular, the TBA is noble-sweet perfection in the making. As much as we praise the Estate's 2019 collection, wine lovers should have more than a close look at the late-released bottlings from 2018 and 2017. They are also among the finest produced in their respective vintage. In summary: The Clemens Busch Estate is among the finest growers in the region and has amply underlined its huge talent this year!

NB: The Estate is certified organic along general EU guidelines and bio-dynamic along RESPEKT guidelines. Its 2019er Réserve bottlings were not ready for tasting and will be reviewed upon release.

2019er	Clemens Busch	Pündericher Marienburg Riesling Trockenbeereauslese	19 20	100
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The 2019er Marienburg Riesling Trockenbeereauslese, as it is referred to on the main part of the consumer label, was made from a selection of fully botrytized fruit picked at 220° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers an absolutely stunning nose made of dried fruits, almond cream, raisin, baked pineapple, coconut, and earthy spices. The wine is massively oily and sweet on the palate at this stage (as one would expect from a top-end TBA) but the underlying precision and finesse are already more than shining through. The finish is sweet but also stunningly complex as licorice, dried fruits, honey, apricot, pear puree, and many other complex flavors woe for one's attention. The balance, the intensity, the profoundness, the precision, and the drama: Everything is here for wine perfection at maturity. The wine is THAT impressive. But it will put the wine lover's patience to the test. Do not expect this beauty to be truly ready for another two decades, at least. But trust us, this is perfection in the making! 2039-2069

2019er	Clemens Busch	Pündericher Marienburg Fahrley Riesling Trocken GG	34 20	96
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The 2019er Marienburg Fahrley GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in a blue slate part of the Marienburg vineyard. It offers a superbly engaging nose made of cassis, grapefruit zest, citrusy fruits, ginger, elderflower, fine spices, herbs, and smoke. The wine proves gorgeously packed with racy flavors and smoke on the intensely flavored palate and leaves a superbly playful feel of whipped cream, earthy spices, and grapefruit zest in the long and subtly smoky finish. This is a stunning dry Riesling in the making! 2024-2034

2019er	Clemens Busch	Pündericher Marienburg Riesling Auslese GK	17 20	96
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The 2019er Marienburg Riesling Auslese, as it is referred to on the main part of the consumer label and with a golden capsule, was made from partially (20%) botrytized fruit picked at 128° Oechsle picked across the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a rather backward nose made of elderflower, cassis, pear, herbs, spices, almond cream, and smoky elements. The wine develops great fruity presence on the palate and leaves a juicy and elegant feel in the long and precise finish. Cassis, grapefruit, minerals, and a huge sense of zest make for a stunningly animating feel in the after-taste of this absolutely gorgeous dessert wine. 2029-2049



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2019er	Clemens Busch	Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG	36 20	95+
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The 2019er Fahrlay Terrassen GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in a prime terraced part of the blue-slate Fahrlay sector. It offers a remarkable nose made of cassis, grapefruit zest, whipped cream, minty herbs, white flowers, a hint of whipped cream, wet stone, and smoke. The wine is stunningly balanced on the palate, where a smooth and juicy side is pepped up by some finely chiseled and hugely complex elements of smoke, fresh orchard fruits, lemon, and minerals. The finish is remarkably balanced and elegant and the after-taste proves multi-layered, packed with flavors, and full of mouthwatering tartness. Despite the intensity of the flavors, the wine remains engaging and lively. This stunner could even exceed our high expectations as it develops aromatically over time! 2024-2034

2019er	Clemens Busch	Pündericher Marienburg Riesling Auslese lange GK	20 20	Auction	95+
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The 2019er Pündericher Marienburg Riesling Auslese lange GK was made from botrytized fruit picked in the classical parts of the vineyard and was fermented down to noble-sweet levels of residual sugar. It proves quite reductive and backward at first and takes a while to reveal its gorgeously suave and engaging nose made of melon, honeyed fruits, almond cream, herbs, and fine spices with a touch of floral elements. The wine is beautifully round yet subtly zesty on the currently rather sweet-tasting palate marked by unctuous and almost viscous botrytis presence. And yet it already hints at greatness to come in the long and multi-layered feel in the rich and suave finish. There is huge upside potential in this dessert wine as the sweetness recedes and the nuances emerge. 2034-2069 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken Réserve	40 20	95
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The 2018er Marienburg Fahrlay Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested on a blue slate sector of the Marienburg vineyard and left on its gross lees for 24 months before being bottled (hence the late AP number). It offers an herbal and spicy nose where fruity elements (including pear, melon, mirabelle, and greengage) only play a secondary role at the moment. The wine is beautifully intense and full of grip on the palate and leaves a feel of spices and ripe fruits in the long finish. The after-taste is smooth and quite lingering. 2023-2033

2017er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken Réserve	07 20	95
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The 2017er Marienburg Fahrlay Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested on a blue slate sector of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number). It offers a quite subtle nose made of melon, whipped cream, grapefruit zest, earthy spices, pear, licorice, and greengage. The wine is gorgeously precise and full of grip on the palate and leaves a beautiful tension between herb-infused lemon and melon in the long and superbly precise finish. The after-taste is animating, precise, and hugely complex. This gorgeous dry wine is simply superb! 2022-2032

2019er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Auslese	16 20	95
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The 2019er Marienburg Falkenlay Riesling Auslese, as it is referred to on the main part of the consumer label, was made from a selection of partially (10%) botrytized fruit picked at 115° Oechsle in this sector of the vineyard on grey slate and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose made of mango, cassis, baked pineapple, almond cream, tea, smoke, and fine spices. The wine develops quite some impact on the palate as racy as some creamy notes honeyed almond and apricot are coated with lime zest and bergamot. It leaves one with an almost BA-styled unctuousness in the racy and structured finish. This gorgeous dessert wine combines impact with delineation! 2029-2059

2019er	Clemens Busch	Pündericher Marienburg Riesling Kabinett	26 20	Auction	95
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The 2019er Pündericher Marienburg Riesling Kabinett AP 26 (the auction bottling) was made from fruit harvested at 89° Oechsle in classical parts of the vineyard and was fermented in traditional Fuder cask down to sweet levels of residual sugar (70 g/l). It offers a stunning nose made of cassis, elderflower, herbs, whipped cream, pear, ripe yellow fruits, and fine spices. The wine develops the full-on suave yet engaging presence of a Spätlese on the palate and leaves a gorgeously fresh and crystalline feel in the long and superbly mouth-watering yet intense finish. This gorgeous Spätlese-styled wine will prove truly remarkable at maturity, in a decade. 2029-2059 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)



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The 2019er Marienburg Riesling Spätlese, as it is referred to on the main part of the consumer label, was made from fruit picked at 92° Oechsle and was fermented down to sweet levels of residual sugar. It offers a still rather restrained nose made of pear, smoke, residual scents from its spontaneous fermentation, whipped cream, spices, and smoke. The wine is subtly creamy yet comes over as finely chiseled on the playful palate and leaves a superbly racy feel of fresh orchard fruits, a hint of apricot, citrusy elements, and a subtle whiff of cream. This gorgeous Spätlese is still rather backward at this stage but will prove a cracker at maturity! 2029-2049

2019er	Clemens Busch	Pündericher Marienburg Riesling Spätlese GK	13 20	95
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The 2019er Marienburg Riesling Spätlese, as it is referred to on the main part of the consumer label and with a golden capsule, was made from fruit picked at 102° Oechsle from a selection of partially (10%) botrytized fruit and was fermented down to noble-sweet levels of residual sugar. It offers a superbly backward nose made of vineyard peach, cassis, elderflower, some almond cream, a hint of apricot, fine spices, and smoke. The wine proves superbly delineated and focused on the comparatively light-footed palate and leaves a light and dancing feel in the hugely precise and profound finish. The after-taste is subtly honeyed, packed with fresh fruits, herbal elements, and zest. This gorgeous wine cut along the lines of a light-footed expression of Auslese GK is truly superb! 2029-2049

2019er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Auslese	15 20	94
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The 2019er Marienburg Fahrlay Riesling Auslese, as it is referred to on the main part of the consumer label, was made from a selection of partially (10%) botrytized fruit picked at 108° Oechsle in this sector of the vineyard on blue slate and was fermented down to noble-sweet levels of residual sugar. It offers a beautiful nose made of pear, mirabelle, almond paste, smoke, fine spices and a hint of dried fruits. The wine is nicely zesty on the almond-infused and spicy palate and leaves a beautiful feel of honey, dried fruits, and creamy elements in the long finish. This is a gorgeous Auslese GK-styled dessert Riesling in the making. 2029-2059

2018er	Clemens Busch	Pündericher Marienburg Felsterrassen Riesling	03 20	94
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The 2018er Marienburg Felsterrassen, as it is referred to on the main part of the label, is a just off-dry wine (with 10 g/l of residual sugar) fermented spontaneously in traditional oak casks from fruit harvested late in a prime terraced part of the grey-slate Falkenlay sector of the Marienburg vineyard and which was left on its gross lees for 15 months before being bottled (hence the late AP number). It offers a gorgeous nose made of pear, starfruit, ginger, aniseed and minty herbs, spices, and smoke. The wine is smoky and juicy on the almost dry-tasting palate and leaves a beautifully spicy and lingering feel of anis, ginger, and ripe orchard fruits in the long finish. A kick of gooseberry and cassis adds pep to the after-taste. 2023-2033

2019er	Clemens Busch	Pündericher Marienburg Raffes Riesling	38 20	94
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The 2019er Marienburg Raffes, as it is referred to on the main part of the label, is a just off-dry wine (with 10 g/l of residual sugar) fermented spontaneously in traditional oak casks from late-harvested fruit in a prime terraced part of the grey-slated Falkenlay sector and which underwent an extended maturation on its lees. It offers a superbly complex nose made of pear, herbs, bergamot, whipped cream, chalky minerals, white flowers, and wet stone. The wine is subtly dry-tasting (and not fully off-dry) on the intense and delicately ample yet zesty palate and leaves a superb feel of fresh orchard fruits, wet stone, whipped cream, and herbs in the long and incredibly persistent finish. This gorgeous dry-tasting Riesling is hugely promising in a spicy and zesty style. 2024-2039

2019er	Clemens Busch	Pündericher Marienburg Riesling Kabinett	11 20	94
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The 2019er Marienburg Riesling Kabinett, as it is referred to on the main part of the consumer label and with AP 11, was made from fruit picked at 86° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It offers a beautiful nose made of pear, vineyard peach, cassis, elderflower, whipped cream, herbs, and fine spices. The wine proves beautifully balanced and animating on the palate and leaves a gorgeous feel of herbs in the long and superbly racy yet fruity finish. This is a gorgeous Kabinett cut along the lines of the "great drinking Auslese from the 1990s" in the making! 2029-2049



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2018er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken Réserve	39 20	94
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The 2018er Marienburg Rothenpfad Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number). It hints at a superbly engaging wine driven by brown sugar, pear, licorice, cassis, minty herbs, and earthy spices on the nose and a beautifully firm and intense palate. The wine proves subtly fiery and gorgeously balanced in the focused and persistent finish. A kick of cassis, minty herbs, and chalky minerals adds freshness to the after-taste. This is a gorgeously spicy, elegant, and intense expression of dry Riesling in the making! 2023-2033

2017er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken Réserve	06 20	94
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The 2017er Marienburg Rothenpfad Réserve, 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 and was left on its gross lees for 24 months before being bottled (hence the late AP number). It offers a beautiful nose made of pear, bergamot, mirabelle, licorice, smoke, and spices, all wrapped into a dash of grapefruit and minty herbs. The wine is nicely packed with fruity and spice flavors on the full-bodied palate and leaves a beautifully playful feel in the long and persistent finish. The after-taste is hugely complex and elegant. This wine really reveals itself after some airing and develops more cut and freshness by the minute. 2022-2032

2019er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	35 20	93+
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The 2019er Marienburg Falkenlay GG, 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 superb nose made of cassis, pear, citrusy fruits, a hint of whipped cream, licorice, minty herbs, and fine spices. The wine proves subtly creamy yet also gorgeously precise and zesty on the spice-infused palate and leaves an ample yet finely chiseled feel of orchard fruits, spices, and herbs in the long and lingering finish. Zesty elements add a sense of grip and sharpness to the after-taste at this stage. This beautiful expression of dry Riesling could well prove remarkable if it keeps its juicy and alluring side at maturity! 2024-2034

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken GG	36 19	93
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The 2018er Marienburg Fahrlay GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a blue slate part of the Marienburg vineyard. It offers a nicely complex nose made of pear, lemon zest, gooseberry, minty herbs, wet stone, licorice, and subtly creamy elements. The wine is precise and full of grip on the palate and the fully dry-tasting and long finish leaves a nicely spicy and herbal feel. This is a gorgeously spicy expression of dry Riesling in the making. 2023-2033

2018er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	37 19	93
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The 2018er Falkenlay GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a grey-slate infused part of the Marienburg vineyard. It offers a superb nose made of melon, grapefruit, brown sugar, pear, passion fruit, licorice, and herbs. The wine proves intense and coats the palate with quite powerful herbal notes and a hint of camphor. It is slightly round yet multi-layered and leaves an intensely tart feel full of grip in the long finish. 2022-2028

2019er	Clemens Busch	Pündericher Marienburg Felsterrassen Riesling	37 20	93
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The 2019er Marienburg Felsterrassen, as it is referred to on the main part of the label, is a just off-dry wine (with 8 g/l of residual sugar) fermented spontaneously in traditional oak casks from fruit harvested late in a prime terraced part of the grey-slate Falkenlay sector and which underwent an extended maturation on its lees. It offers a slightly ripe and ample nose made of pear, wet stone, mirabelle, citrusy fruits, spices, and licorice. The wine offers a smooth and just off-dry feel of spices and herbs on the palate and leaves a hugely long and lingering sensation of zesty minerals and ripe orchard fruits in the almost tart finish. The after-taste is tart and quite nicely balanced. This beautiful just off-dry wine proves hugely animating and complex. 2024-2039



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2018er	Clemens Busch	Pündericher Marienburg Raffles Riesling	04 20	93
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The 2018er Marienburg Raffles, as it is referred to on the main part of the label, is a just off-dry wine (with 10 g/l of residual sugar) made from late-harvested fruit in a prime terraced part of the grey-slated Falkenlay sector of the Marienburg vineyard and was left on its gross lees for 15 months before being bottled (hence the late AP number). It offers a beautiful nose made of cassis, grapefruit zest, raspberry, whipped cream, white flowers, a hint of licorice, and fine smoky elements. The wine is smooth and creamy on the barely off-dry tasting palate and leaves a beautifully herbal feel of mirabelle, gooseberry, apricot blossom, and smoke in the long and lingering finish. A kick of zest and grapefruit puree adds cut to the after-taste of this absolutely beautiful deep expression of barely off-dry Riesling. 2025-2033

2019er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken GG	31 20	93
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The 2019er Marienburg Rothenpfad GG, 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 beautiful nose made of mirabelle, grapefruit zest, a hint of passion fruit, and melon, all wrapped into a dash of whipped cream, some spices, licorice, brown sugar, and lots of smoky elements. The wine is firm, hugely intense but also somewhat unyielding at this stage on the palate but hints already at greatness to come in the marvelously spicy, zesty, and engaging finish. This is a great dry Riesling in the making. 2024-2034

2019er	Clemens Busch	Pündericher Marienburg Riesling Trocken GG	30 20	92+
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The 2019er Marienburg GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks. It proves still remarkably backward and does not reveal much beyond some discreet notes of smoke, almond (from reduction), wet stone, yellow fruits, a hint of mirabelle, and spices. The wine is still slightly on the sharp side at this stage, both on the palate and in the finely chiseled finish. It is only in the after-taste that the wine's underlying juicy and fresh side makes a guest star appearance at this stage. The wine may prove slightly non-saying at this stage but make no mistake: This is a beauty in the making ... if one has the patience to let it mature for 5 years and more. The potential is huge. 2024-2034

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG	38 19	92
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The 2018er Fahrlay Terrassen GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a prime terraced part of the blue-slate Fahrlay sector of the Marienburg vineyard. It offers a slightly ample and ripe nose made of cassis, pear, grapefruit zest, and whipped cream, wrapped into some licorice and earthy spicy elements. The wine develops good overall balance on the subtly creamy palate and nicely zesty finish. The after-taste is slightly on the smooth side but it already proves beautifully complex and profound. 2022-2028

2019er	Clemens Busch	Pündericher Riesling Trocken vom grauen Schiefer	27 20	92
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The 2019er Riesling vom grauen Schiefer, as it is referred to on the main part of the label, comes from grey-slate sectors in the Pündericher Marienburg. It offers a subtly backward nose made of pear, aniseed herbs, bergamot, ginger, floral elements, wet stone, and smoke. The wine is nicely firm and precise on the fully spicy and zest-infused palate and leaves a long and mouthwatering feel in the tart finish. The after-taste is animating and hugely engaging. This superb dry Riesling in the making will give many high-end (GG) bottlings more than a run for their money 2021-2031

2019er	Clemens Busch	Pündericher Riesling Kabinett	24 20	91
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The 2019er Riesling Kabinett, as it is referred to on the main part of the consumer label, was made from fruit picked at 82° Oechsle in the west-facing part of the Marienburg situated behind the village (and not classified as VDP.Grosse Lage) and was fermented down to fruity-styled levels of residual sugar. It offers a beautiful nose made of pear, vineyard peach, apricot blossom, whipped cream, and spices. The wine develops the subtle creaminess of a Spätlese on the palate but develops great Kabinett cut in the long and playful finish. Minty herbs, a touch of melon cream, cassis, and spices add to the pleasure of enjoying this gorgeous even if slightly creamy expression of fruity-styled Riesling. The sweetness is still a tad present in the finish but this will disappear in a decade, at maturity. 2029-2049



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2019er	Clemens Busch	Pündericher Riesling Trocken vom blauen Schiefer	29 20	91
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The 2019er Riesling vom blauen Schiefer, as it is referred to on the main part of the label, comes from early pickings in the blue-slate sector (Fahrlay) of the Pündericher Marienburg. It offers a gorgeously floral and subtle bouquet quickly joined by mirabelle, vineyard peach, herbs, passion fruit, and smoke. The wine is gorgeously animating on the precise and zest-infused palate and leaves a feel of orchard fruits and herbal elements in the beautifully tart finish. The after-taste is all about flowers, minerals, and fresh orchard fruits. This is a gorgeous dry Riesling in the making! 2021-2031

2019er	Clemens Busch	Pündericher Riesling Trocken vom roten Schiefer	28 20	90
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The 2019er Riesling vom roten Schiefer, as it is referred to on the main part of the label, comes from iron-rich sectors of the Pündericher Nonnengarten and Pündericher Marienburg. It offers a subtle and complex nose made of mirabelle, cardamom, white peach, floral elements, smoke, and herbs. The wine is packed with flavors and delivers an intense but finely chiseled impact on the palate. It leaves one with a sense of intense smoky spiciness in the long, lingering, and smooth finish. A refined kick of zest adds to the immediate appeal of this gorgeous dry Riesling. Now-2029

2019er	Clemens Busch	Riesling Trocken	25 20	88
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The 2019er Riesling Trocken comes from the Estate's secondary vineyards (Pündericher Goldlay, Pündericher Rosenberg, and the east-facing part of the Pündericher Marienburg) as well as declassified fruit from its “Grand Cru” vineyards. It offers an alluring and elegant nose made of mirabelle, pear, white peach, elderflower, a hint of caraway, some floral elements, and smoke. The wine coats the nicely precise and full-bodied palate with juicy fruits and leaves a subtly creamy yet also zesty feel in the long and lingering finish. A hint of camphor adds a sense of power and presence to the after-taste. Now-2025

About Mosel Fine Wines

[Independent publication](#) on Mosel Riesling (and beyond!) with reports on vintages, Estates, and wines at maturity.

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