



Mosel Fine Wines

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

By Jean Fisch and David Rayer

2023er	Bollig	Wintricher Ohligsberg Riesling Kabinett	09 24	91
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The Ohligsberg 2023 Kabinett, as it is referred to on the main part of the label, was made from fruit harvested at 78° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). Quite reductive and smoky at first, with some residues from its spontaneous fermentation, it presents a floral and rather creamy nose of almond, yellow peach, nutmeg, cinnamon, orange, and a touch of coconut. This relative richness is even more apparent on the palate, where the wine coats the palate with notes of ripe yellow fruits and a very creamy touch, clearly reminiscent of a Spätlese expression. The finish is juicy but also long and intense. This Kabinett, with its rich style, is very impressive. 2033-2048

2023er	Bollig	Wintricher Grosser Herrgott Riesling Spätlese	10 24	90
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The Großer Herrgott 2023 Spätlese, as it is referred to on the main part of the label, was made from fruit harvested at 86° Oechsle from 50-year-old un-grafted vines and was fermented down to sweet levels of residual sugar (70 g/l). From the very first nose, the great ripeness of the grapes is noticeable, with intense notes of toffee, pineapple juice, marzipan, honeyed yellow peach, sweet spices, and poached pear. The palate shows the same richness, with a juicy, even slightly honeyed side, which coupled with the lower acidity sensation, gives a very creamy and suave side. The finish is still quite sweet and will need a good decade to integrate. This Auslese in all but name is impressively rich. 2033-2048

2023er	Bollig	Wintricher Riesling Feinherb Urgestein	08 24	90
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The Urgestein 2023 Riesling Feinherb, as it is referred to on the main part of the label, is a tank-fermented off-dry wine (with 22 g/l of residual sugar) made from fruit harvested on 40-50-year-old in the Grosser Herrgott. The first nose is finely reductive with herbal notes and remnants of spontaneous fermentation, before the aromatics evolve towards very fresh notes of spearmint, freshly cut herbs, white peach, fine spices, and lime blossom. The wine is light and well-balanced on the palate, with yellow fruits which are riper than on the nose, giving a creamy, joyful edge, and well accompanied by fine acidity leading to a lovely, long, and precise finish. This off-dry Riesling has plenty of qualities, in a fine but complex style. Now-2033

2023er	Bollig	Wintricher Riesling Trocken Urgestein	05 24	90
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The Urgestein 2023 Riesling Trocken, as it is referred to on the main part of the label, is a tank-fermented wine made from fruit harvested on 50-year-old vines in the Grosser Herrgott. Slightly yellow-golden in color, it shows a quite herbal and smoky nose of candied citrusy fruits, earthy spices, almond, thyme, laurel, bergamot, and acacia, as well as intense fresh scents of spearmint and sea breeze. The wine is delicately juicy and creamy, with good density on the mid-palate and a powerful, intense finish, but with plenty of freshness and playfulness. This energetic, compelling expression of dry Riesling is superb. 2026-2033

2023er	Bollig	Riesling Trocken	06 24	88
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The 2023er Riesling Trocken is a tank-fermented wine made with fruit picked in the steep and south-facing Pinnert sector in the Wintricher Grosser Herrgott. It offers a smoky, herbal, and intense nose of lemon, grapefruit zest, aniseed, cardamom, white flowers, peach, and thyme. The wine is straightforward, with aromatic notes of candied lemon and spices and just a slightly rounder touch on the mid-palate. It leaves a fresh and quite long of spices in the more powerful and broader finish, which also has a touch of tartness in need of integration. This already serious dry wine is impressive. 2026-2031

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Weingut Clemens Busch

(Pünderich – Middle Mosel)

2023er	Clemens Busch	Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG	26 24	95
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The Marienburg GG Fahrlay Terrassen 2023, as it is referred to on the central 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 displays a superbly complex and finely elegant and restrained nose of minty herbs, grapefruit zest, cassis, yellow flowers, lavender, and orange blossom. The wine is focused and complex on the palate and combines finesse and energy in a beautiful way. The finish is very long and comparatively light-weighted. The aftertaste reveals fine notes of hit spices, lime zest, and salty elements. This is an absolutely stunning expression of dry Riesling in the making! 2028-2043



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2023er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	27 24	93+
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The Marienburg GG Falkenlay 2023, as it is referred to on the central part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a grey-slate infused part of the Marienburg vineyard. The splendid and appealing nose combines delicate notes almond cream and cinnamon with fresh scents of spearmint, wet slate, grapefruit zest, and jasmine. The wine also shows this double side on the palate, as ripe, creamy notes of yellow fruits and apricot interplay with spices and minty herbs. The finish proves smoother, delicate, and slightly broader and more aromatic. This superb dry Riesling now only needs a few years to blend all its components. It could then easily turn out even greater than anticipated, the potential is that great! 2028-2038

2023er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken GG	25 24	93
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The Marienburg GG Fahrlay 2023, as it is referred to on the central part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a blue slate part of the Marienburg vineyard. Still slightly reductive at first, it quickly shows a refreshing and pure nose of citrusy fruits, minty herbs, aniseed, almond, vineyard peach, and jasmine. The wine is pure and vibrating, as energetic and taut notes of citrusy fruits run through the palate. The finish is beautifully fresh and long, with intense notes of spices and salty elements. This is a superb dry Riesling in the making. 2028-2038

2023er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken GG	24 24	91+
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The Marienburg GG Rothenpfad 2023, as it is referred to on the central part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in an iron-rich part of the Marienburg vineyard. It initially shows an herbal and flinty nose, which only gradually gives way to notes of grapefruit, hot spices, smoke, rosemary, and sage. The wine has a delicately ripe side on the palate, where some riper and even honeyed fruits come through, yet the finish proves more herbal and even quite tart. The aftertaste is focused and long. This is still quite raw and pretty much "work in progress," but the potential is high if it gains in finesse over time. 2028-2035+

2023er	Clemens Busch	Pündericher Marienburg Riesling Trocken GG	23 24	91
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The Marienburg GG 2023, as it is referred to on the central part of the label, was fermented spontaneously in traditional oak casks. It shows a quite herbal and smoky nose of spearmint, jasmine, almond, cinnamon, thyme, and licorice. The wine is nicely structured on the medium-weight palate. A touch of initial creaminess gives way to plenty of spices and citrusy fruits in the long and well-delineated finish. This is a suave and refined dry Riesling in the making. 2026-2033

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Sven Enderle Wein

Kenzingen – Baden-Württemberg)

Sven Enderle, well-known for his Enderle & Moll wines from the Baden region, started a new project based in the Mosel in Andel, a suburb of Bernkastel, even if the company is legally registered in Baden-Württemberg. He sources grapes from befriended growers both in the Mosel (white) and in Baden-Württemberg (red). The winemaking is as simple as can be: The grapes (including the whites) see extensive skin-fermentation with the stems before being pressed with a basket press and aged without intervention and on their gross lees in barrels. The wines are bottled un-fined, unfiltered, and with only a little sulfur added. The result is wines of incredible finesse and elegance, which will undoubtedly catch the eye of wine lovers worldwide.

2022er	Sven Enderle	Lemberger	(No AP)	94
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The Lemberger Enderle, as it is simply referred to on the consumer label (the reference to the vintage is left for the back label), with lot number 0323 was made from fruit sourced from befriended growers in the region around Heilbronn and was fermented with stems and without intervention on its gross lees in oak barrels for 15 months before being bottled un-fined, unfiltered, and with minimal sulfur added. This cherry-colored wine offers a superbly stylish nose made of confectionary cherry, frozen strawberry, a hint of nutmeg, and classy elements of clove. The wine is gorgeously silky on the palate, where the fruit is beautifully lifted by fine elements of spices. The finish is juicy, direct but also beautifully enticing and multi-layered. This is one of the most refined expressions of Lemberger we ever tasted. Worried that Lemberger can be over-powering and structured? Not at this address! Now-2028