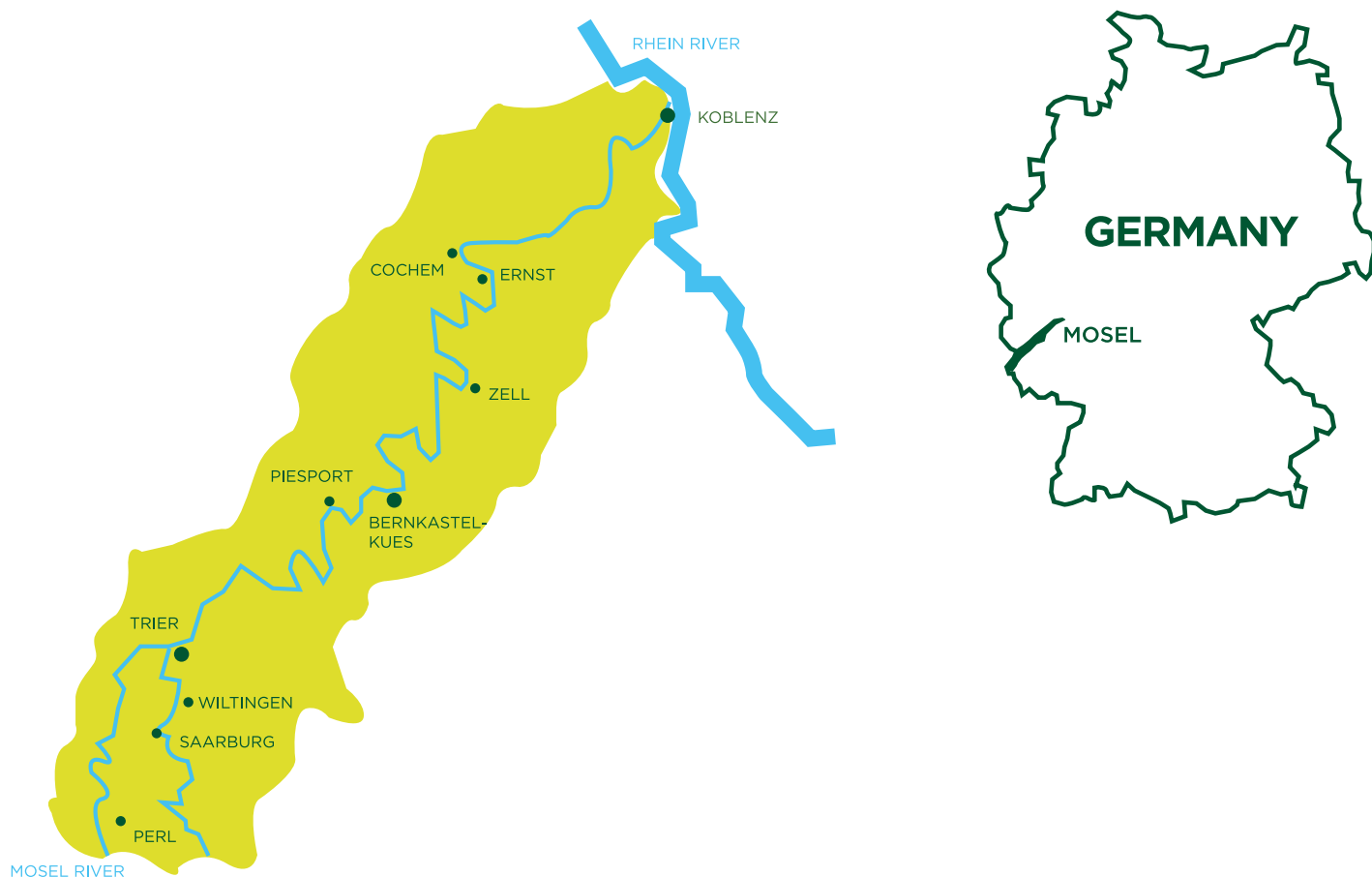


# MOSELLE 2016 / 2017

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## 2016 VINTAGE

Whether the Saar or the Mosel, this vintage was a challenge. The causes of this difficulty are due to a very humid spring that impeded regular flowering. The result was fewer grape bunches per plant. These conditions were generally worse in the Saar region, even if accompanied by downy mildew. Therefore, the harvest was small, in terms of quantity, but all things considered, of good quality.

## 2017 VINTAGE

With respect to the previous year, the Saar was able to take advantage of the overall superior and fresher conditions, capable of countering the warm and dry March. This situation sped up the growth cycle, even if the cold of April that followed compromised many seedlings. In the summer, part of the production, especially in the Mosel was further damaged by hail storms. Afterward, a regular season followed until the harvest, which was rather earlier than norm.

# Moselle 2016 / 2017

## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

# 97+



### Riesling Auslese Goldkapsel 2017 FORSTMESTER GELTZ ZILLIKEN

A vintage bottled in May and June. This ultimate decision determined the wine's taste. The complexity, already evident by the nose, ranges from mature pear to the olive, and from coffee grounds to baked apples. In the mouth, so much more, with the sweetness kept at bay by an acidic juiciness from white fruit. Top post-sip persistence.



# 97+



### Riesling Auslese Graacher Domprobst # 14 2016 WILLI SCHAEFER

The number '14' refers to the parcel of land, from which this wine is produced. White and yellow flowers in a good balance characterize the nose, even if in this phase, softer tones of caramel and candied fruit are present. In the mouth, the floral part is noticeable only in the entrance, followed by abundant softness from fruit and spices, but never sticky. Very long finish.



# 96+



### Riesling Spätlese Graacher Domprobst #5 2016 WILLI SCHAEFER

Very strong white flower on the nose. At first, a hypnotic note, then a bit indolic from jasmine balanced by green tones of Lily of the Valley. In the mouth, initially, only the latter remains, which then little by little disappears leaving variations on apple in its place. Sweet finish with hints of cotton candy and Tonka bean.



# 96+



### Riesling Rausch Diabas 2016 FORSTMESTER GELTZ ZILLIKEN

Medium dry wine. Soft aromas of tropical fruit, citron, all enlivened by a spicy aspect. In the mouth, the softness of cashmere with fruity tracks, in great part tropical, onto which are grafted creamy nuances and softness again from mandarin and candied ginger. Spiced, warm finish, rendered lively by tones of aromatic herbs.



# 95+



### Riesling Neuenberg Fass 17 GG 2016 PETER LAUER

On the nose, a very evident duality of candied ginger and white-fleshed fruit, which recurs in the mouth, even if the fruity notes are more obvious with respect to those from the spices. From mid-sip on, the ginger grows more dim, as tones of cumin, wild fennel, and curry increase. Long, salty finish.



## WINE RANKING

95+

**Riesling Spätlese Ockfener Bockstein 2016**

S.A. PRÜM

Contrast between scents and taste even if in both cases, the satisfaction is better than good. Rather austere nose with some smoky notes of hydrocarbons. On the second level of aromas, sensations of yellow fruit are also found. The mouth, instead, is luminous from white, ripe fruit. Creamy ending of yellow, tropical fruit.

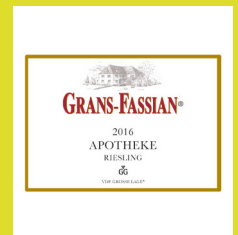


95

**Riesling Apotheke GG 2016**

GRANS - FASSIAN

Floral intensity and fruity grace. The opening is disruptive on intense notes of lilac. More delicate sensations of mandarin rind follow. The entrance in the mouth is again floral. The citrus sensation, in this phase is more articulated, followed by tones of apple and white peach. Very noticeable flavor on the finish. Very profound, post-sip persistence.



95

**Riesling Auslese Graacher Himmelreich 2016**

J.J.PRÜM

Delicate on the nose with a touch of white flower coupled with candied ginger and white fruit. The fruity sensation is more evident in the mouth, alternating between the pulp of white peach and juicier notes of white melon and yellow raspberry. Evident flavor in the background. A salty aspect that does not cover, but rather accompanies the fruity sensation.

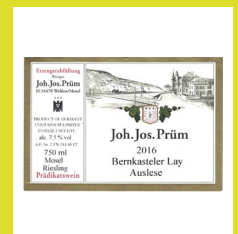


95

**Riesling Auslese Bernkasteler Lay Goldkapsel 2016**

J.J.PRÜM

The nose departs floral and almost creamy from ylang ylang and then settles on fruity sensations, mostly of a tropical mix. The sip maintains an exotic tone for some time, though rendered more Mediterranean and less soppy by citrus sensations of mandarin rind and fresh citron. Smoky touch on the finish.



94+

**Riesling Spätlese Bockstein 2016**

NIK WEIS

Nice olfactory profile decisively moved on the delicacy of quince and candied pineapple. The sensation however, is never excessively sweet, thanks to citrusy impressions, which on the nose are limited to those of mandarin. In the mouth, depth from yellow fruit, once again kept at bay by citrus, but also by a tempting flavor.

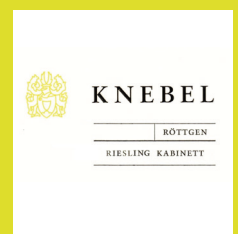


94+

**Riesling Kabinett Röttgen Feinherb 2016**

KNEBEL

Fruit, fruit, and more fruit. One should not think of it as a one-dimensional wine but rather as a stratified one that at the beginning - both of aromas and of taste - demonstrates an evident, sweet, citrusy side that then gives way to tones of white-fleshed fruit. Notes of quince on the tasting's finish. The flavor enlivens the whole sip.



## WINE RANKING

94

**Riesling Spätlese Bockstein 2017**

VON OTHEGRAVEN

Controlled and tropical softness on the nose. The lack of force by tropical white-fleshed fruit is mitigated by sensations that recall kiwi and lemongrass. In the mouth, the tropical part decreases again in tone, but not in precision or in realism, leaving its place to the tonalities of apple and kiwi. Evident flavor.

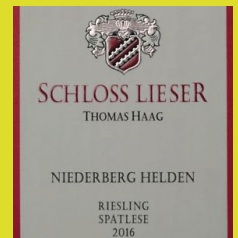


94

**Reesling Spätlese Niederberg Helden 2016**

SCHLOSS LIESER

A cru more likely adapted to sweet wines. After an initial reduction, the yellow-fleshed fruit – with some tropical touches of pineapple – rises to the top from the glass. Spicy, pungent tonalities of cumin and a softer exoticism from Tonka beans. In the mouth, more fruit than spices with moderate flavor and some mentholated touches.



94

**Riesling Fahrlay GG 2016**

CLEMENS BUSCH

Delicate and fresh aromas together, that is not to say a nose that is subtle or difficult to perceive. Even in the tasting phase, the wine plays on the gentleness without ever lessening the complexity, the expressive realism, or the pleasantness of the sip. In the mouth, the most evident notes are those of grapefruit, kiwi, and guava.



93+

**Riesling Haart to Heart Feinherb 2016**

RAINOLD HAART

On the nose, white peach followed by a woody tonality that recalls both dark fruit and its leaves. The resulting ensemble is very fresh as the sip reaffirms, at least in the beginning. The middle of the sip remains outlined and agile, thanks to notes of white-fleshed fruit. The flavorful vein present in the whole tasting gives further dynamism.



93+

**Brauneberg Juffer Feinherb 2016**

FRITZ HAAG

Almost skinny nose in appearance with mentholated sensations and tonalities of lime peel. In the mouth, the tension and the verticality open the sip, in a mix of citrus and iodine. From mid-sip on, sensations of white fruit give a bit of a horizontal dimension to a wine of a rather slender silhouette. Long finish, but slightly bitter.



93

**Riesling Rausch GG 2016**

DR. WAGNER

Vineyard with gray slate and some basalt that enhances the flavor of the wine in the gustative phase. From the aromas it appears almost austere with white fruit and citrus, which are represented by the rind and pulp very much recalling granny smith apples. In the mouth, the flavor widens, even if some touches of white peach and candied ginger work their way in.



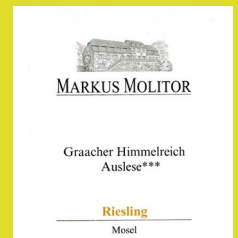
## WINE RANKING

93

**Riesling Auslese Graacher Himmelreich \*\*\* 2016**

MARKUS MOLITOR

*An Auslese in which the softness comes from very ripe fruit sensations, though never candied. The nose takes off with ripe pineapple and mango. Touches of cardamom. In the mouth, softness again though centered on tropical fruit – either mango or papaya. The flavor that is present, helps to balance.*



93

**Riesling Kabinett Karthäuserhofberg Schieferkristall 2016**

KARTHÄUSERHOF

*From the Ruwer, a Riesling of great immediacy and drinkability. Linear at the nose on yellow and green citrus tones, rinds included. The sip takes off directly and not too broadly, but is never excessively thin. At mid mouth, it widens slightly, always from citrus, but in this case sweet. The sip ends with an almost sea-like flavor. Good post-sip persistence.*



93

**Riesling Spätlese Ürziger Würzgarten 2016**

DR. LOOSEN

*Here, the oldest vines of this vineyard, planted on red slate. Fresh and spiced nose. In the mouth, the spicing again makes itself known (cumin, fennel seed, coriander – the list could go on and on), even if harmonized by juicy sensations of yuzu and lime. A finish that is perhaps among the most profound of this tasting.*





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MARCH 2018

MOSELLE WINE RANKING BY  
**LUCA GARDINI**

TASTING PERIOD  
**MARCH 2018**

