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**WILLI SCHAEFER RIESLING
MOSEL GRAACHER TROCKEN
2025**

Intense mineral tension, with aromas of pepper, fresh herbs, apple blossoms and salty lemons. The palate is tense and nervy, with taut, precise acidity, a lovely saline drive and plenty of depth. Delightfully playful, with a mouthwatering, elegant, minerally finish. Drink or hold. Screw cap.

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**WILLI SCHAEFER RIESLING
MOSEL GRAACHER FEINHERB
2025**

Lovely aromas of spices, herbs and some compact citrus, stones and minerals. The palate is vibrant and taut, with the residual sugar bringing the fruit to life, but with an intense mineral focus and some extract structure. Finely balanced and constructed, with refreshing yet serious appeal. Drink or hold. Screw cap.

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**WILLI SCHAEFER RIESLING
MOSEL GRAACHER
HIMMELREICH KABINETT 2025**

Flint, salty citrus, fresh herbs, pepper, fleshy white stone fruit and profound mineral drive on the nose. The palate is so juicy and attractive, with mouthwatering mineral tension and some extract disguising the residual sweetness, bringing lovely structure and drying out the palate for a long finish. Youthful, but with high ageability. Drink or hold.

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**WILLI SCHAEFER RIESLING MOSEL
GRAACHER DOMPROBST KABINETT
2025**

Quite understated and delicate, just teasing what is to come with time in the cellar. Aromas of red apple skin, nectarines, fresh herbs and spices with profound slatey mineral tension. The palate is wonderfully framed by tense acidity and phenolic extract with the fruit lifted by residual sweetness, leading to puckering minerality that will integrate nicely for many years to come. The structure and minerality are immense, bringing length and intensity. Drink or hold.

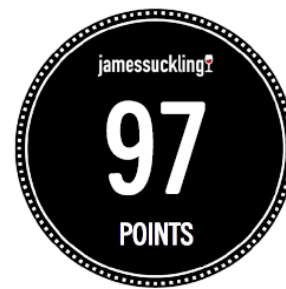
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**WILLI SCHAEFER RIESLING
MOSEL GRAACHER
HIMMELREICH SPÄTLESE 2025**

Spicy and herbal, with aromas of white and yellow stone fruit and a balanced, delicate nature waiting to explode with time in the cellar. The palate is tense and salty, with the trademark phenolic extract drying out the sweetness. A salty, minerally finish. Playful and tantalizing, with the minerality drawing out the length and complexity. Drink or hold.

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**WILLI SCHAEFER RIESLING
MOSEL GRAACHER DOMPROBST
SPÄTLESE 10 2025**

Aromas of smoke, flint, gun smoke, salty Amalfi lemons, peaches, nectarines, herbs and spices. The palate is tense and nervy, with a juicy mid-palate balanced by a core of minerals, salt and phenolic extract. Mouthwatering and refreshing, with plenty to gain with time in the cellar. Drink or hold.

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**WILLI SCHAEFER RIESLING
MOSEL GRAACHER DOMPROBST
SPÄTLESE 5 2025**

Delicate, with a high level of finesse and detail. Flint, wet slate, stones and plenty of compact citrus and yellow fruit on the nose. The palate is shy and understated, with salty citrus, tension, purity and mouthwatering minerality drying out the sugar and bringing a tense, minerally finish. A wonderful Spatlese that's all about stones and minerals. Drink or hold.

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**WILLI SCHAEFER RIESLING
MOSEL WEHLENER
SONNENUHR SPÄTLESE 2025**

Playful and full of freshness, with salty lemons, stone fruit and an herbal, floral lift on the nose. The palate is exotic, wild, tense and nervy, with a delightfully fruity appeal framed by minerals and slate, but with a juicy, fruit-driven character and early-drinking freshness. Drink or hold.

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**WILLI SCHAEFER RIESLING
MOSEL GRAACHER DOMPROBST
AUSLESE 11 2025**

Sleek and refined, with steely, smoky aromas, a touch of gunpowder and an intense, crystalline feel. The palate is compact and dense, with mouthwatering acidity and some extract in the long, lush and mineraly finish, still with plenty of fruit, but quite understated. Give it some time to evolve, but a wine of impressive length and structure. Drink or hold.

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**WILLI SCHAEFER RIESLING
MOSEL DOMPROBST KABINETT
(AUCTION WINE) 2025**

There's a profound mineral tension, with aromas of white pepper, flint and some earth. The palate is tense and nervy, with finely structured phenolics rounding out the sweetness from residual sugar, leading to a drying finish. The nerviness backed by structure on the palate has made this an immense, detailed wine for the cellar. Drink or hold.

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**WILLI SCHAEFER RIESLING
MOSEL WEHLENER SONNENUHR
AUSLESE (AUCTION WINE) 2025**

Pure and tense with a reserved nature. Aromas of flint, lovely compact orchard fruit and a mineral core. The palate is fleshy and mid-weighted, with fine acidity, some phenolic extract and a fruity yet mineraly finish. A step up in the amount of botrytis-affected grapes, but still so pure and elegant, with a lovely, refreshing, fruity nature lingering in the finish. Drink or hold.