



# 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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## Recommended Wines

### Weingut Arns und Sohn

(Reil – Middle Mosel)

NB: The Estate is certified organic (along general EU guidelines).

<u>2016er</u>	Arns und Sohn	Pinot Blanc Trocken Orange	(No AP)	90
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The 2016er Pinot Blanc Trocken Orange (L1603, it does not hold an AP number) was skin-fermented for two months and aged for 18 months in 2-3 year-old barrique following strict natural wine principles ("nothing added, nothing extracted"). This orange-colored wine develops a big nose of almond, cooked apple, tangerine, apricot, melon and herbal elements. It proves still quite firm and structured on the remarkably zesty palate but already shows some of its complexity in the long but also still quite tart finish. This just need a little bit of bottle aging to fully shine. 2021-2026

<u>2017er</u>	Arns und Sohn	Spätburgunder Trocken	01 19	89
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The 2017er Spätburgunder Trocken comes from small-berried grapes in the Briedeler Herzchen and was fermented for half in a used 500-liter Tonneau and for half in stainless steel before being bottled filtered after 15 months of *élevage*. This delicately pale-colored wine offers a ripe nose of stewed cranberry, strawberry jam, sage, clove and a fleeting hint of vanilla. The wine proves gorgeously silky and smooth on the palate, without any harsh side. The finish is beautifully silky, with more stewed red-berried fruits and a hint of Provence herbs. This is a beautiful example of Mosel Spätburgunder which is plain delicious in its stunningly silky style which reminds us of some Joseph Drouhin wines. Now-2028

<u>2017er</u>	Arns und Sohn	Reiler Falklay Riesling Trocken	09 18	88
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The 2017er Reiler Falklay Riesling Trocken comes from fully ripe golden grapes and was fermented and aged on its lees in stainless steel for almost a year before being bottled. The wine offers a nice nose of mirabelle, herbs, cream and fine spices as well as some hint of camphor. It is ripe and delicately zesty on the playful palate and leaves a satisfying but also rather linear and slightly earthy feel in the tart and rather powerful finish. 2020-2024

<u>2017er</u>	Arns und Sohn	Reiler Goldlay Riesling Fruchtig	07 18	88
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The 2017er Reiler Goldlay Riesling Fruchtig was fermented down to fully fruity-styled levels of residual sugar (60 g/l). This offers a delicately rich nose made of pear, white melon, starfruit and earthy spices. The wine offers a satisfying sweet-zesty balance on the fruity and creamy palate and leaves a juicy feel in the direct, fruity and earthy finish. Now-2028



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<b>2016er</b>	<b>Arns und Sohn</b>	<b>Reiler Goldlay Riesling Spätlese Golden Choir</b>	<b>09 17</b>	<b>88</b>
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The 2016er Reiler Goldlay Riesling Spätlese Golden Choir (a wine made to honor a befriended musician and choir) is a bone-dry wine (2 g/l of residual sugar) made from over 60 year-old vines and was fermented and aged on its lees in stainless steel for almost a year before being bottled. It offers a direct nose made of almond, greengage, pear, melon and herbs. The wine is nicely delineated on the fruity and delicately creamy palate and leaves a ripe feel of fruits and herbs in the tart and linear finish. Now-2024

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