

WINE RANKING

96



Riesling Rausch Kabinett 2015
FORSTMEISTER GELTZ ZILLIKEN

Perfumes playing on the theme of fresh clementine. The same sensation in the mouth, together with juicy nuances of wild strawberry and white-fleshed fruit. A profound note of flint at mid-sip that gives length and character in a decisive manner. At the end, a pleasing balsamic note that, in some ways softens the sharpness of its stony finish.



96



Riesling Hofberg Kabinett 2015
A.J. ADAM

From the Drhon vineyard, plants sown in the 1950s on earth rich in both gray and blue slate, with good quantities of iron salts. The heterogeneity of the soil pays off in a complex sip: an initial floral profile, then an exposition of a rich fruity catalog, culminating in a reintroduced combination of fruit and spice from candied ginger.



96



Riesling Marienburg Kabinett 2015
CLEMENS BUSCH

Organic cultivation since the early 1980s, from the Marienburg vineyard of mostly gray slate. A green thumb bestowed 2015 with a very pure wine of both bitter and sweet citrus, non-excessive notes of hydrocarbon, along with a flavorfulness, recalling reef more than rocks. Very good persistence.



96



Riesling Spätlese Ockfen Bockstein 2015
VON OTHEGRAVEN

By way of the Saar's fresh climate, this legendary vineyard of slate and dizzying slopes expresses the fruit at the soul of Riesling, along with rose and wisteria that contribute, especially on the nose to its complexity. In the mouth, fruit – typically white tones of lychee and citron – returns. Background of delicate flavor.



96



Riesling Auslese Kanzem Altenberg Alte Reben 2015
VON OTHEGRAVEN

Old vines, soils of slate, rich in iron salts: the secret of a label in which the sapidity is necessary in order balance the expressive power of the fruity and spicy components. Takes off on sensations of white fruit, salt, hydrocarbon and a tropical air, which near the end, becomes more exotic with a spice kit of coriander and star anise.



96



Riesling Beerenauslese Bockstein 2015
DR.FISCHER

Residual sugars of 229 gr/l. Too much? Not necessarily, as demonstrated by this mellow wine of more than just sugar. The credit goes to a rich panorama of fruity sensations that range from a sweet-acidic tonality of white peach and citron, to an exotic nuance of papaya and mango. Flavorful touches and spicy flashes.

