



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2017 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 von Othegraven

(Kanzem – Saar)

Complement

2017er	von Othegraven	Kanzemer Altenberg Riesling Trocken GG	22 18	93
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The 2017er Kanzemer Altenberg GG offers a gorgeous nose still marked by some residual scents from its spontaneous fermentation but already more than hints at grass, spices, minty herbs, sage, white flowers, vineyard peach and almond. The wine proves slightly round and creamy on the palate, so that the overall feeling is initially smooth and delicate. Yet the wine goes crescendo and leaves one with a beautifully complex, light and vibrant feel in the finish. This is a gorgeously refined expression of dry Riesling in the making. 2024-2037

2017er	von Othegraven	Ockfener Bockstein Riesling Trocken GG	21 18	90
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The 2017er Ockfener Bockstein GG offers a bold and ripe nose of apricot, tangerine, candied grapefruit, coconut, anise and a hint of toffee. The wine is driven by rich flavors of fruit on the comparatively light-footed palate. This all leads to a creamy, delicate and slightly tart feel in the comparatively powerful finish (and this despite a comparatively low 12% of alcohol). This will need a couple of years to develop its inner balance, and should then prove a quite enjoyable light and fruit-driven expression of dry Riesling. 2020-2027

2017er	von Othegraven	Wawerner Riesling Feinherb	18 18	90
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The 2017er Wawerner Feinherb comes from over 50-year-old vines in the Herrenberger vineyard and was fermented down to 17 g/l of residual sugar. This offers a beautiful nose of mirabelle, coconut cream, grapefruit and earthy elements. A gorgeously racy kick of acidity makes for a nicely playful palate and gives structure to the bold and nicely persistent finish. 2019-2027

2017er	von Othegraven	Kanzemer Riesling Trocken	19 18	89
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The 2017er Kanzemer Trocken comes from ripe grapes harvested in the lower part of the Kanzemer Altenberg. It offers a rather bold and delicately exotic nose made of backed pineapple, pear, mirabelle, coconut cream, Provence herbs and smoky elements. The wine is still rather tart and comparatively austere on the creamy and delicately soft palate. It proves bold, broad and assertive finish, even if there is an acidic backbone running through the after-taste. While powerful, the wine remains complex and beautifully balanced despite a full 12.5% of alcohol. 2020-2032



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2017er	von Othegraven	Riesling Trocken Max	23 18	87
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The 2017er Trocken Max comes from declassified fruit from the Kanzemer Altenberg, a lower parcel in the Ockfener Bockstein and younger vines in the Wawerner Herrenberger. The wine proves rather aromatic as scents of ripe pear, apricot blossom, almond, Provence herbs and fine spices are wrapped into creamy elements. The wine is surprisingly intense and assertive on the palate (certainly by the standards of a "mere" Estate wine). Here, riper notes of pear, mirabelle and barbeque herbs drive the flavors. The finish is bold, straight and delicately creamy. The wine is best left alone for a few years in order to give it a chance to absorb its currently slightly bulky and exuberant side. 2020-2027

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