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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2019 Mosel Auctions | Recommended Wines

Weingut von Othegraven
(Kanzem – Saar)

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The 2018er Kanzemer Altenberg Riesling Kabinett AP 05 was harvested at a moderate 80° Oechsle on September 10, and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a gorgeous nose of passion fruit, chalky minerals, pear, gooseberry and cassis, all wrapped into some residual scents from its spontaneous fermentation. The wine is superbly playful and zesty on the palate and leaves a glorious feel of zesty and juicy fruit the gorgeously mouthwatering finish. What a great Kabinett in the making! 2026-2038

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The 2018er Kanzemer Altenberg Riesling Spätlese AP 08 was harvested at 89° Oechsle, and was fermented down to fully sweet levels of residual sugar (87 g/l). It offers a beautiful and slightly ripe nose of apricot blossom, whipped cream, passion fruit, greengage and spices. The wine develops the playful side of a light Auslese GK as it unfolds delicately zesty flavors of apricot, gooseberry, coconut and whipped cream on the palate. The finish retains beautiful freshness. 2028-2048

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