



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Mosel Fine Wines | 2024 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 finest ones make it into the Issues.

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## Recommended Wines

### Bio-Weinmanufaktur Steven Schmidt

(Wolf – Middle Mosel)

Steven Schmidt comes from a family of winemakers. After studies in winemaking completed in 2003 and working for several Estates (including Martin Kerpen in Wehlen), he set up his own organically farmed Estate in 2019 with 1.4 ha of steep vineyards spread over the Wolfer Sonnenlay, Graacher Himmelreich, and Bernkasteler Badstube. His style is one of elegance, underpinned by subtle richness and juicy acidity. The Estate is certified organic according to EcoVin guidelines.

<b>2023er</b>	<b>Steven Schmidt</b>	<b>Wolfer Sonnenlay Riesling Kabinett Blum</b>	<b>05 24</b>	<b>91</b>
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The 2023er Wolfer Sonnenlay Riesling Kabinett Blum was made from vines planted between 1921 and 1953 and was fermented in stainless-steel tank with ambient yeasts down to fully fruity-styled levels of residual sugar (61 g/l). It proves slightly reductive and marked by some SO<sub>2</sub> at first, yet quickly shows a great, aromatic nose of yellow peach, smoke, Conference pear, licorice, cinnamon, plum, blueberry, earthy spices, and almond. The wine coats the palate with ample, juicy yellow fruits and some ripe and creamy elements. But it also develops a great sense of precision and purity, as candied zesty and citrus fruits kick in. The finish proves very long and hugely playful. The intensity and complexity are quite beautiful. It combines in a way the ripeness of great Spätlese and the finesse of true Kabinett. This is a great wine, which only needs a couple of years to fully blossom. 2028-2043

<b>2022er</b>	<b>Steven Schmidt</b>	<b>Bernkasteler Badstube Riesling Spätlese Perle</b>	<b>03 23</b>	<b>90</b>
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The 2022er Bernkasteler Badstube Riesling Spätlese Perle was made from un-grafted vines planted in the 1960s in the Bernkasteler Bratenhöfchen section of the vineyard and partially (approx. 40%) botrytized fruit and was fermented in stainless-steel tank with ambient yeasts down to sweet levels of residual sugar (80 g/l). This already yellow-golden-colored wine offers a very ripe and honeyed nose of pineapple, toffee, mirabelle, almond, acacia, orange, redcurrant, flintstone, a hint of petrol, and cinnamon. The wine coats the palate with rich, ripe notes of honeyed fruits and creamy elements. The ripeness and intensity are clearly those of a rich Auslese, if not Auslese GK, from a ripe vintage. Yet the finish is intense and very long. This rich, sweet wine, even though it already proves superbly attractive, needs some aging in order to integrate its sweetness and fully shine, and will particularly please lovers of ripe and rich dessert wines. 2029-2037

<b>2024er</b>	<b>Steven Schmidt</b>	<b>Graacher Himmelreich Riesling Kabinett Prinz</b>	<b>01 25</b>	<b>90</b>
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The 2024er Graacher Himmelreich Riesling Kabinett was made from vines planted in the 1980s in the upper part of the vineyard (left of the Graacher Schäferei) and was fermented in stainless-steel tank with ambient yeasts down to fruity-styled levels of residual sugar (58 g/l). It offers a primary yet quite aromatic nose of elder, apple, pear, vineyard peach, candied grapefruit, rose, and peony. It also proves quite primary and fruity on the palate, with fresh, almost green apple, and pear. It is also well structured and intense, with great energy and precision in the refreshing and vibrating finish. The aftertaste is already more off-dry in taste than fully fruity-styled. This is a racy, complex Kabinett, which needs a couple of years to fully deliver. 2028-2036



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<b>2022er</b>	<b>Steven Schmidt</b>	<b>Wolfer Sonnenlay Riesling Kabinett Quell</b>	<b>01 23</b>	<b>90</b>
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The 2022er Wolfer Sonnenlay Riesling Kabinett Quell was made from vines planted between 1921 and 1953 and was fermented in Fuder with ambient yeasts down to just off-dry levels of residual sugar (11 g/l). Slightly yellow-golden in color, it exhibits a very aromatic and singular nose of poignant minty herbs, spearmint, rose water, bergamot, lavender, rosemary, freshly cut mint, cardamom, and bitter orange. The wine proves nicely playful and animating on the juicy palate, which delicately combines fine, ripe elements with candied citrusy fruits. The balance is clearly off-dry here, yet despite the riper side, there is good freshness and intensity coming through. The finish proves very long and finely spicy, with some delicate ginger cream and candied grapefruit. This is quite impressive, in a very aromatic, ripe, yet balanced way. It may not appeal to everyone, but lovers of off-dry, unique, and aromatic wines will be delighted by this version. Now-2030

<b>2023er</b>	<b>Steven Schmidt</b>	<b>Bernkasteler Badstube Riesling Kabinett Trocken Karat</b>	<b>01 24</b>	<b>89</b>
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The 2023er Bernkasteler Badstube Riesling Kabinett Trocken Karat was made from un-grafted vines planted in the 1960s in the Bernkasteler Bratenhöfchen section of the vineyard and was fermented in Fuder with ambient yeasts down to bone-dry levels of residual sugar (4 g/l) and aged on its gross lees until June 2024 before being bottled. It offers a nicely aromatic and appealing nose of grapefruit, ginger cream, almond, yellow flowers, may tree, cinnamon, bergamot, and yellow peach. The wine proves delicately smooth and juicy on the round and creamy palate. The finish is nicely long and brings a nice touch of freshness to the whole. This is a finely attractive, smooth dry Riesling. Now-2028

<b>2023er</b>	<b>Steven Schmidt</b>	<b>Wolfer Sonnenlay Riesling Kabinett Feinherb Mutterschiff</b>	<b>04 24</b>	<b>88</b>
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The 2023er Wolfer Sonnenlay Riesling Kabinett Feinherb Mutterschiff was made from vines planted in the 1950s and was fermented in stainless-steel tank with ambient yeasts down to off-dry levels of residual sugar (20 g/l). It delivers an aromatic and ripe nose with some lactic elements including almond and a touch of coconut cream, cinnamon, yellow flowers, butter, acacia, pear, and melon. The wine coats the palate with ample, juicy elements, which give way to smooth and quite creamy elements. The finish is comparatively soft and medium long, yet direct and appealing. This has some Spätlese richness and proves a good off dry and light Riesling. Now-2028

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