



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Mosel Fine Wines | 2019 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 1,500 wines from the current vintage from all leading Estates of the region, of which the finest make it into the Issues.

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Recommended Wines

Dr. Marion & Alexander Rinke

(Mertesdorf – Trier-Ruwer)

2019er	Rinke	Langsurer Brüderberg Muschelkalk	10 20	91
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The 2019er Langsurer Brüderberg Muschelkalk is made from Chardonnay (85%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. It was fermented and aged in a mix of used oak and stainless steel for 10 months before being bottled. It offers a ripe nose made of pear, ginger, a hint of coconut, violet, citrusy fruits, herbs, and spices. The wine offers a ripe mouthfeel on the palate at first before some zesty and herbal elements add structure and balance to the finish. The after-taste is all about elderflower, a hint of camphor, earthy spices, herbs, gooseberry, and poached pear. This wine proves truly deep and animating and offers much pleasure in its Mosel-meets-white-Rhone style. Now-2027

2018er	Rinke	Langsurer Brüderberg Pinot Noir S Vom Muschelkalk Barrique Unfiltriert	02 19	91
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The 2018er Langsurer Brüderberg Pinot Noir S Vom Muschelkalk Barrique Unfiltriert was whole-bunch fermented and aged in Caucasian oak barrique for 15 months before being bottled unfiltered. This brick-red colored wine offers a subtle nose made of cherry, herbs, clove, and floral elements. The wine is beautifully silky and balanced on the palate and leaves a stunning feel of cranberry, cherry, chalky, and violet in the long and subtle finish. The after-taste is hugely classy and lingering. This is easily the finest Pinot Noir ever produced by this Estate. Now-2028

2018er	Rinke	Langsurer Brüderberg Terrassen S Réserve	12 20	91
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The 2018er Langsurer Brüderberg Terrassen S Réserve is made from Chardonnay (90%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. The wine was aged in 550-liter oak cask for 22 months before being bottled (hence the late AP number). It offers a rather creamy nose made of mirabelle, litchi, aniseed herbs, creamy elements, coconut, a whiff of volatile, and smoke. The wine is still marked by the oak on the spicy, herbal, and subtly oily palate and only reveals its ripe fruity side in the finish at this stage. The after-taste is all about herbs, coconut, mint, and spices. This wine offers a rather big and bold expression of spicy Mosel wine but one with character and (smooth) balance. 2022-2028

2018er	Rinke	Langsurer Brüderberg Muschelkalk	10 19	90
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The 2018er Langsurer Brüderberg Muschelkalk is made from Chardonnay (80-85%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. It was fermented and aged in a mix of used oak and stainless steel for 10 months before being bottled. This hay-colored wine offers a subtly ample but engaging nose made of elderflower, gooseberry, mirabelle, aniseed herbs, brown sugar, coconut, floral elements, and smoke. It proves rather engaging and easy on the palate and leaves a ripe but balanced feel of orchard fruits, a hint of brown sugar, and spices in the long and persistent finish. Now-2026



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2018er	Rinke	Langsurer Brüderberg Terrassen S	04 20	90
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The 2018er Langsurer Brüderberg Terrassen S is made from Chardonnay (90%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. The wine was aged in a mix 3-4-year-old oak and stainless steel for 16 months before being bottled (hence the late AP number). It offers a rather big and bold nose made of litchi, rose water, mirabelle, pear, violet, and smoky elements as well as a hint of camphor, all wrapped into a whiff of volatile. The wine proves smooth and ample on the richly spiced-up palate and leaves a remarkably engaging and creamy feel in the long finish. Power from the extracts and alcohol add to the presence in the after-taste. This wine blends the cut and zest of Mosel with the warmth and spiciness of Southern Rhone. 2021-2026

2018er	Rinke	Pinot Noir Vom Schiefer Réserve Barrique Unfiltriert	02 19	90
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The 2018er Pinot Noir Vom Schiefer Réserve Barrique Unfiltriert is made from 70%-destemmed Spätburgunder harvested in the Oberemmeler Altenberg (90%) and Frühburgunder in the Wiltinger Braunfels (10%), which were fermented spontaneously and aged in used Caucasian oak barrique for 15 months before being bottled unfiltered. It offers a gorgeously fresh nose made of frozen strawberry, cranberry, minty herbs, clove, and smoke. It offers a delineated but nicely silky feel on the palate and leaves some fruits, herbs, and spices in the long finish. The after-taste is subtly racy and very long and engaging. This is a gorgeous light-weighted and hugely flavorsome expression of Pinot Noir. Resistance is futile. Now-2026

2019er	Rinke	Wiltinger Klosterberg Riesling Alte Reben	07 20	90
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The 2019er Wiltinger Klosterberg Riesling Alte Reben was made from fruit picked on nearly 60-year-old un-grafted vines and was fermented spontaneously and aged in oak cask down to barely off-dry levels of residual sugar (12 g/l). It offers a subtle nose made of melon, aniseed herbs, and spices. The wine is light-footed on the ripe tasting but nicely zesty palate and leaves a pungent feel of herbs and coconut elements (from the oak) in the long finish. This dry-tasting Riesling will require a few years to integrate its coconut elements and reveal its underlying finesse. 2023-2029

2019er	Rinke	Wiltinger Klosterberg Riesling Alte Reben Limited Edition 1963 Unfiltriert	09 20	90
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The 2019er Wiltinger Klosterberg Riesling Alte Reben Limited Edition 1963 Unfiltriert is made with fruit picked on 55-year-old vines in the original part of the vineyard and was fermented and matured in oak cask down to fully bone-dry levels of residual sugar (1 g/l). It proves still immensely backward and almost non-saying on the nose at this stage as only discreet scents of melon, lemon, wet stone, anise, caraway, almond, and smoke emerge from the glass. The wine is gorgeously playful on the light-feathered yet flavorsome palate and leaves a precise and finely chiseled feel of mirabelle, pear, brown sugar, and spices in the long and juicy finish. Its after-taste is superbly dry and mouthwatering. This bone-dry Saar Riesling is really in need of a few years of bottle aging in order to reveal its flavors and develop aromatically. It should then appeal to lovers of light-footed dry wines thanks to its nicely herbal and gorgeously ripe fruits. 2023-2029

2018er	Rinke	Langsurer Brüderberg Muschelkalk Patience	11 20	89
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The 2018er Langsurer Brüderberg Muschelkalk Patience is made from Chardonnay (80-85%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. It was fermented and aged in a mix of used oak and stainless steel for 22 months before being bottled (hence the late AP number). It offers a quite aromatic nose made of mirabelle, grapefruit zest, litchi, whipped cream, earthy spices, coconut, menthol, and some rose water elements. The wine proves powerful and impactful on the palate and leaves an intense and somewhat warm feel in the long and ample finish. We would opt to enjoy this impactful wine over the coming years. Now-2023

2019er	Rinke	Oberemmeler Altenberg Riesling Alte Reben	08 20	89
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The 2019er Oberemmeler Altenberg Alte Reben comes from 50-year-old vines and was fermented in tonneau down to just off-dry levels of residual sugar (10.5 g/l). It offers a subtly aromatic nose made of rose water, melon, poached pear, bitter apricot, herbs, and coconut. The wine offers rather bold scents of pear, mirabelle, cardamom, and herbs. It proves subtly ripe and creamy on the palate and leaves a comparatively citrusy and structured feel in the herbal and spicy finish. The after-taste proves rather tart and fully dry-tasting. This Saar Riesling will require a few years to integrate its coconut elements and reveal its underlying finesse. 2023-2029

2018er	Rinke	Oberemmeler Altenberg Riesling Alte Reben	09 19	89
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The 2018er Oberemmeler Altenberg Alte Reben comes from 50-year-old vines and was fermented in tonneau down to fully off-dry levels of residual sugar (27 g/l). It offers a nicely ripe and subtly broad nose made of melon, cream, a hint of coconut, Provence herbs, lemon, flowers, and spices. The wine is comparatively soft on the palate and leaves a direct feel of fruit zest and earthy spices in the fully off-dry and smooth finish. A kick of zest adds cut to the after-taste. Now-2026



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2019er	Rinke	Orange Contrapunct	(No AP)	89
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The 2019er Orange Contrapunct (lot number 01/20) is a dry "orange" wine made from Chardonnay (90%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer grapes picked in the Langsurer Bruderberg which were skin-fermented for 20 days and aged in used barrique for 9 months without additive before being bottled unfiltered and with only a little sulfur added. This hay-colored wine offers a remarkably pure nose of tangerine, pear, earthy spices, coconut, anise, and smoky elements. The wine is packed with gingerbread and fruity flavors on the beautifully balanced palate and leaves an engaging feel of apricot, earthy spices, and herbs in the long finish. A zestier side emerges in the after-taste which adds to the subtlety and sheer pleasure to enjoy this wine. Now-2024

2019er	Rinke	Pinot Gris Trocken Schiefergestein	05 20	89
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The 2019er Pinot Gris Trocken Schiefergestein is made from fruit picked in the Wiltinger Schlangengraben which was partially aged in barrique and which was added a dash (5%) of skin-fermented field blend from the Langsurer Brüderberg. It offers an attractive nose made of citrusy fruits, orange peel, rose water, herbs, and spices. The wine proves nicely firm and beautifully balanced on the palate and leaves a gorgeous feel of pear, tangerine, herbs, and vivid zest in the finish. This is a beautifully firm yet also nicely delineated expression of Pinot Gris. Now-2024

2019er	Rinke	Saar Riesling Kabinett Trocken Wild auf Schiefer	06 20	89
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The 2019er Saar Riesling Kabinett Trocken Wild auf Schiefer comes essentially from fruit picked on old vines in the Wiltinger Klosterberg and Oberemmel Altenberg and which was fermented with ambient yeasts and matured in used oak. It offers a rather backward nose made of pear, elderflower, citrusy fruits, a hint of cassis sorbet, and a lot of earthy spices and aniseed herbs at this stage. The wine proves nicely delineated on the light-footed palate and leaves a smoky and backward feel of herbs and lemon sorbet in the long finish. The after-taste is nicely tart and structured. While this playful expression of dry Kabinett is enjoyable now if one is partial to sharpness and focus, it will only truly blossom in a few years. 2022-2029

2018er	Rinke	Saar Riesling Kabinett Wild auf Schiefer	07 19	89
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The 2018er Saar Riesling Wild auf Schiefer, as it is referred to on the main part of the label (the reference to Kabinett is left to the small print on the side), comes essentially from old vines in the Wiltinger Klosterberg and Oberemmel Altenberg, and was fermented with ambient yeasts in oak down to off-dry levels of residual sugar (15 g/l). It offers a slightly backward nose marked by Provence herbs which only gradually reveals some engaging scents of melon, grapefruit, cassis, smoky slate, petrol, and floral elements. The wine is beautifully balanced as a hint of juicy creaminess provides the right buffer for the racy and engaging elements on the palate. The finish of this very nice and featherlight wine is creamy and almost dry-tasting. Now-2028

2018er	Rinke	Wiltinger Klosterberg Riesling Alte Reben Limited Edition 1963 Unfiltriert	06 19	89
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The 2018er Wiltinger Klosterberg Riesling Alte Reben Limited Edition 1963 Unfiltriert comes 55-year-old vines in the original part of the vineyard and was fermented in oak cask down to off-dry levels of residual sugar (20 g/l). It offers some juicy but also slightly broad scents of melon sorbet, mirabelle, cream, herbs, spices, and a touch of volatile acidity (which, however, blows away after a few minutes). The wine is delicately creamy on the palate driven by more melon but develops a zestier side in the subtly creamy and ample finish. Raciness then adds cut in the after-taste of this ripe and creamy but engaging expression of Saar Riesling. Now-2030

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