



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Vintage Report 2016

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

Stiftungsweingut Vereinigte Hospitien

(Trier – Trier-Ruwer)

2015er	Vereinigte Hospitien	Piesporter Goldtröpfchen Riesling Auslese	11 16	93
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This Auslese harvested at 95° Oechsle took quite some time to complete its fermentation and was only bottled in late 2016. It has already closed down somewhat but still delivers some attractive scents of candied grapefruit, wild strawberry, fresh herbs and spices on the nose. The wine shows quite some sweetness at this early stage on the palate. Yet, at the same time, a good kick of acidity lifts the aromatics driven by grapefruit, lime and passion fruit. This elegantly fresh, firm and juicy wine leaves a superb elegant feel in the long and refined finish. 2030-2045

2016er	Vereinigte Hospitien	Piesporter Goldtröpfchen Riesling Spätlese	21 17	93
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The wine offers an inviting nose made of pear, white peach, floral elements and a hint of rose water, as well as some bacon and smoke residues of spontaneous fermentation. It develops a beautifully juicy presence on the sweet yet delicately zesty finish. The wine develops a fresher and more elegant side with airing and leaves a clean and juicy feel in the finish. This is a magnificent Spätlese with quite some juicy presence in the making. 2026-2041

2016er	Vereinigte Hospitien	Kanzemer Altenberg Riesling Trocken GG	32 17	91
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This 2016er Kanzemer Altenberg GG proves a rather pure and elegant wine driven by white peach, white flowers and herbs on the nose. The wine is superbly balanced and delicate on the palate, and leaves a gorgeously precise feel in the long finish. 2019-2026

2016er	Vereinigte Hospitien	Piesporter Goldtröpfchen Riesling Kabinett	12 17	91
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This develops a succulent nose of white peach, pineapple, coconut cream, pear and a hint of mango and apricot in the background. The wine develops the full sweet and creamy presence of an Auslese on the palate and leaves a beautifully playful feel of herbs in the long and suave finish. This beautiful wine will prove even more refined at maturity, which will happen in a little decade. 2026-2041

2016er	Vereinigte Hospitien	Scharzhofberger Riesling Spätlese	26 17	91
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This offers a beautiful nose of pear, elderflower, pineapple, slate and smoke. The wine proves beautifully present and playful on the palate, where it develops the full presence of an Auslese. It leaves a clean and mouth-watering feel in the long finish. The after-taste is succulent and all about minerals and delicately zesty fruits. 2026-2041

2016er	Vereinigte Hospitien	Scharzhofberger Riesling Trocken GG	34 17	90+
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The 2016er Scharzhofberger GG starts off with some beautiful scents of grapefruit, flowers, herbs and fine spices on the nose. The wine proves rather focused on the palate and leaves a great, salty feel in the long finish. There is great upside here as it develops its full aromatic finesse. 2019-2026



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2016er	Vereinigte Hospitien	Piesporter Schubertslay Riesling Trocken GG	35 17	90
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This 2016er Piesporter Schubertslay GG develops a delicately ample nose of earthy spices, ripe orchard fruits and fine herbs. The wine is quite intense on the palate and leaves an herbal feel in the long finish. This will need a few years to fully develop its balance and aromatic presence. 2019-2026

2016er	Vereinigte Hospitien	Scharzhofberger Riesling Kabinett	19 17	90
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This offers a beautiful nose of white peach, grapefruit, white flowers, green herbs and smoky slate. The wine develops the sweet playful presence of a Spätlese on the palate and leaves a beautifully creamy and airy feel in the long finish. This is a textbook example of a light fruity and ripe Scharzhofberger. 2026-2041

2016er	Vereinigte Hospitien	Serriger Schloss Saarfeser Schlossberg Riesling Kabinett	10 17	89+
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This offers a rather reduced nose of white peach, pear, passion fruit sorbet, pineapple and smoky slate. The wine is nicely smooth and playful, and shows the sweet presence of a Spätlese on the palate. The finish already offers some attractive playful finesse to come. This will need some time to fully develop its aromatics. 2026-2036

2016er	Vereinigte Hospitien	Serriger Riesling Trocken Schloss Saarfels -durchgegoren-	23 17	88
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The 2016er Serriger Riesling Schloss Saarfels is a fully dry Riesling from Estate holdings in the solely-owned Serriger Schloss Saarfeser Schlossberg with no more than 2 g/l of residual sugar ("durchgegoren" means fermented through). This proves still completely reduced on the nose and only gradually reveals some scents of grapefruit, herbs, spices and smoke. The wine is beautifully playful and elegant on the palate and leaves a delicately tart and mouth-watering feel in the linear and delicately zesty finish. The depth of the wine comes through in the after-taste. 2019-2024

2016er	Vereinigte Hospitien	Serriger Schloss Saarfeser Schlossberg Riesling Trocken GG	33 17	88
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The wine offers a beautiful and delicately ample nose of grapefruit, pear, coconut, minerals and herbs. It proves nicely fruity and playful on the medium-bodied palate and leaves a zesty feel in the long and attractively tart finish. The finish is also delicately salty and mineral, with quite some spices, and tartness still needing to integrate. 2019-2026

2016er	Vereinigte Hospitien	Trierer Riesling Trocken vom roten Fels	13 17	88
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The 2016er Trierer Trocken vom roten Fels comes exclusively from the solely owned Trierer Augenscheiner, a vineyard with a unique terroir (for the Mosel) of red sandstone. It offers a very nice nose of yellow fruits, herbs and fine spices. The wine proves playful and harmoniously balanced in the long and suave finish. Now-2021

2016er	Vereinigte Hospitien	Wiltinger Hölle Riesling Kabinett Feinherb	18 17	88
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The 2016er Wiltinger Hölle Kabinett Feinherb was made from fruit harvested at 83° Oechsle. It stopped its fermentation just below 18 g/l of residual sugar. This offers a backward nose of minerals at this early stage with some fleeting scents of herbs and fruit. It is only on the palate that the wine delivers beautifully playful notes of canned peach, pear, aniseed herbs and fine minerals. The wine leaves a delicately off-dry feel in the long and smooth finish. 2019-2026

2016er	Vereinigte Hospitien	Grauburgunder Trocken Réserve	14 17	87
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The 2016er Grauburgunder Trocken Réserve is a stainless-fermented selection from up to 50 year-old vines in the Estate's solely owned Trierer Augenscheiner. It offers a big nose of pear, quince, rose water and fine spices. The wine develops good presence on the palate and leaves a soft and long feel in the spicy finish. Now-2019+

MATURE RIESLING COMMERCIALY AVAILABLE AT THE ESTATE

2011er	Vereinigte Hospitien	Scharzhofberger Riesling Auslese GK	24 12	93
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Harvested at 101° Oechsle, this 2011er Scharzhofberger Auslese GK hints at a beautiful nose of melon, pear, grapefruit and fine spices in the making. The wine is superbly playful and elegant on the medium bodied and delicately creamy palate and leaves a beautifully airy and juicy melon-infused feel in the long and flowery creamy finish. This is a gorgeous and delicate Auslese GK in the making. 2021-2036

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