



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann is satisfied with his 2018 vintage: "We had seven weeks without rain in June and July until, at last, some rain came. On the plus side, we had simply no issue with diseases. However, a few younger vines suffered from the drought. Fortunately, most of our holdings are planted with old vines whose roots go deep and can still find some water. Nevertheless, we started our harvest as early as ever, on September 25, and it took us a full five weeks to complete it, despite working flat out every single day. We started with Kabinett right from the start and this on higher grounds. It is crucial for me that my Kabinett do not exceed 82-85° Oechsle and this is why we started with Kabinett right away. Then we brought in the fruit for our Estate wines before turning to our high-end wines. Botrytis did not really develop but we started to select the dried up berries right from the start of the harvest. This allowed us to bring in some of noble-rot berries, but not many. Yields were good and, with hindsight, I'm really happy that we bought a second press just before the harvest. This allowed us to work the grapes immediately and not have to work every night until 2am. We left a sizeable parcel out for Eiswein but the grapes started to rot in the plastic cover, so we eventually gave up. I like the wines very much. Some compare 2018 with 2003. I don't see this at all: There was water stress in 2003 and the acidity levels were truly low in that vintage. The acidities in 2018 are lower but the wines do taste crisper than the actual figures suggest. This is because there is a high proportion of malic acidity. Overall, I feel that it's an early drinking vintage with some aging potential."

Unsurprisingly, the good yields allowed the Estate to produce its full portfolio of wines up to no less than five TBAs and one BA! In addition, the Estate will produce several high-end dry wines (GGs), which are still fermenting. It also added some wines from newly acquired vineyards in the Piesporter Goldtröpfchen.

Yet again, Christian Hermann produced some truly remarkable wines. The Estate confirms its status as master in the art to produce playful sweet wines at Spätlese and Auslese level. The Estate also managed to produce Kabinett wines which retain some Kabinett character (certainly in the context of the vintage). Lastly, the basic "H" (produced on a large scale and available in many markets worldwide) remains one of the finest values in the world of fruity-styled Riesling. Given this impeccable track record, we cannot wait to taste the high-end 2018 dry and noble-sweet wines!

NB: The TBAs, the BA, the GGs and the Erdener Treppchen Kabinett were not yet ready for tasting. The Erdener Treppchen Spätlese was not tasted.

2018er	Dr. Hermann	Erdener Prälät Riesling Auslese GK	12 19	95+
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The 2018er Erdener Prälät Riesling Auslese GK was made from some botrytized grapes harvested at 112° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (120 g/l). It offers a beautiful nose of Cavaillon melon, baked pineapple, pear and some almond cream. The wine proves only mildly zesty on the creamy and multi-layered palate and leaves a superb even of, at this early stage, rather sweet flavors of pear, white peach, honey, passion fruit and almond cream. The after-taste is superbly earthy, spicy and herbal. This gorgeous even if slightly round Auslese has quite some upside as it gains in precision and its sweetness recedes into the background at maturity. 2038-2068

2018er	Dr. Hermann	Erdener Prälät Riesling Spätlese Alte Reben	10 19	95
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The 2018er Erdener Prälät Riesling Spätlese Alte Reben was harvested from fully clean grapes at a full 93° Oechsle on very old un-grafted vines higher up on the hill, and was fermented down to sweet levels of residual sugar (85 g/l). It offers a beautiful nose made of dried herbs, whipped cream, melon, citrusy fruits and smoky elements. The wine proves gorgeously playful on the otherwise rather smooth yet comparatively light-footed palate and leaves some fresh and juicy notes of orchard fruits, grapefruit and spices in the long and multi-layered finish. This beautiful sweet wine offers all the intensity and deep presence of an Auslese but delivers this with some Spätlese liveliness. 2033-2058

2018er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben	09 19	94
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The 2018er Erdener Herzlei Riesling Spätlese Alte Reben was harvested from fully clean grapes at a full 96° Oechsle on very old un-grafted vines in this prime sector of the Treppchen, and was fermented down to sweet levels of residual sugar (95 g/l). It offers a beautiful nose made of pear, passion fruit, pineapple, herbs and fine spices. The wine is smooth yet delicately playful on the palate and leaves a nice, round creamy feel in the long and elegant finish. A gorgeous creamy side driven by pear, melon, lemon and some CO2 gives structure to the after-taste. 2033-2058

2018er	Dr. Hermann	Ürziger Würzgarten Riesling Auslese lange GK	18 19	93+
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The 2018er Ürziger Würzgarten Riesling Auslese lange GK was made from botrytized and overripe grapes harvested at 140° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (150 g/l). It offers a beautiful nose of almond, backed pineapple, pear puree, almond cream and fine herbs. The wine comes over as unctuous and creamy on the multi-layered palate and leaves a beautifully exotic and honeyed feel of pear puree, white peach and melon wrapped into some passion fruit, pineapple, coconut and marzipan. This is a beautiful big Auslese made in a rounder but no less satisfying style than usual. The after-taste is slightly sweet at this early stage, which would make us opt to lay this down for a while. It could well blossom and exceed our expectations, at maturity, in something like two decades. 2038-2068



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2018er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Spätlese	14 19	93
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese was harvested from fully clean grapes at a full 100° Oechsle in the Niederemmel sector of the vineyard and was fermented down to sweet levels of residual sugar (90 g/l). It offers a gorgeous nose made of passion fruit, pear, melon, herbs and smoky elements. The wine has the full creaminess of an Auslese but also the slightly round and playful side of a Spätlese on the palate. The finish is creamy, zesty and hugely satisfying in a pure Auslese style. This is a gorgeous fruity-styled Riesling to enjoy over the coming decades. 2033-2058

2018er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 19	92
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The 2018er Erdener Treppchen Riesling Kabinett -6- was harvested at 83° Oechsle from old un-grafted vines in the prime Kammer part of the sector of the vineyard, and was fermented in Fuder cask down to fruity-styled levels of residual sugar (47 g/l). It offers a gorgeous nose of pear, white peach puree, ginger, bergamot, herbs and some smoke, all wrapped into whipped cream. The wine has the delicate lightness yet round playfulness of a light Spätlese on the light-footed palate and leaves a beautiful feel of ripe pear, white peach, melon and chalky elements in the long and nicely light-weighted finish. 2028-2043

2018er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben	11 19	92
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The 2018er Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben was made from clean fruit harvested at a full 97° Oechsle on very old un-grafted vines in this prime sector of the Würzgarten, and was fermented down to fully sweet levels of residual sugar (above 90 g/l). It offers a rather exotic nose underpinned by a whiff of volatile acidity, pineapple, coconut, pear, smoke and herbs. The wine is nicely playful on the apricot-dominated palate and leaves a comparatively racy feel in the otherwise creamy and lemon-infused finish. This sweet wine combines the exotic side of an Auslese GK with the cut of a Spätlese. Its aromatic profile and creamy sweetness makes it however more of a dessert wine than a fruity-styled Spätlese. 2033-2058

2018er	Steinmetz und Hermann	Wintricher Geierslay Riesling Kabinett	08 19	92
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The 2018er Wintricher Geierslay Riesling Kabinett was harvested at 79° Oechsle and was fermented in stainless steel down to fruity-styled levels of residual sugar (50 g/l). It offers a rather ripe and backward nose made of quince, mirabelle, pear, Provence herbs and fine spices. The wine has the round presence of a Spätlese on the palate and leaves a soft but nicely satisfying feel of herbs, orchard fruits and fine spices in the delicately creamy finish. 2028-2048

2018er	Dr. Hermann	Kinheimer Hubertuslay Riesling Kabinett	16 19	91
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The 2018er Kinheimer Hubertuslay Riesling Kabinett was harvested at 80° Oechsle from 40 year-old un-grafted vines, and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a beautiful nose of white peach, citrusy fruits, a hint of whipped cream, ginger, herbs and some smoke. A firm and slightly assertive acidity gives the wine cut and structure on the slightly creamy and delicately ripe palate. The finish is all about a beautiful bitter-sweet tension and real Kabinett precision. The sweetness is already beautifully integrated. 2028-2043

2018er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	05 19	91
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The 2018er Ürziger Würzgarten Riesling Kabinett was harvested at 82° Oechsle on sandstone part of the vineyard and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a rather ample and delicately creamy nose made of mirabelle, cassis, herbs, spices and smoke, all wrapped into some almond elements (from reduction). A touch of CO2 adds to the playful side of the delicately creamy and nicely deep feel on the palate. The finish is delicately ample, loaded with ripe fruits and some mild acidity. It is only in the after-taste that some tartness brings more focus to the flavors. This is a gorgeously easy to understand wine formed in a Spätlese mold. 2028-2043

2018er	Dr. Hermann	Kinheimer Hubertuslay Riesling Feinherb	17 19	90
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The 2018er Kinheimer Hubertuslay Riesling Feinherb was harvested at 95° Oechsle from 70 year-old un-grafted vines and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a gorgeous and comparatively fresh nose made of pear, grapefruit, white peach, greengage, chalky minerals and smoky elements. The wine lives from a bitter-sweet balance on the delicately fruity and creamy palate and leaves a nicely tart feel of chalky minerals in the mouth-watering finish. This is a beautiful even if slightly rough expression of off-dry Riesling. 2021-2028



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2018er	Dr. Hermann	Erdener Treppchen Riesling Trocken	04 19	88
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The 2018er Erdener Treppchen Riesling Trocken was harvested at 95° Oechsle from un-grafted vines in the prime Rothkirch part of the vineyard (i.e. an iron-rich soil). It offers an engaging nose of candied grapefruit, pear puree, bitter lemon and some herbal elements. The wine is nicely smooth and playfully creamy at first on the palate but proves rather imposing and powerful in the slightly hot finish. Now-2023

2018er	Dr. Hermann	Riesling "H"	03 19	88
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The 2018er Riesling "H" comes from Estate holdings on steep slopes in Ürzig, Erden, Lösnich and Kinheim, and was fermented down to fruit-styled levels of residual sugar (45 g/l). The wine offers a beautifully engaging nose made of whipped cream, grapefruit, white peach, mirabelle and some smoky herbs. It is playfully sweet on the palate, where ripe pear, fresher grapefruit and herbal elements woe for attention. The finish is smooth but not without a mild kick of acidity which carries over right into the actually quite mouthwatering after-taste. Once again, this proves to be one of the finest values in the world of Mosel Riesling. Now-2028

2018er	Dr. Hermann	Riesling Trocken	01 19	87
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The 2018er Riesling Trocken was fermented to bone-dry levels (3 g/l of residual sugar) in Fuder casks from grapes harvested at a full 92° Oechsle for equal parts in Estate holdings in the Erdener Treppchen and the Lösnicher Försterlay. It offers a backward nose made of greengage, bitter lemon, minty herbs and chalky minerals as well as a hint of camphor. The wine is on the big side (certainly for an Estate wine) on the palate, where more bitter lemon creates some tension with riper and smoother (not bone-dry) flavors. The finish is crisp and assertive but also slightly hot. Now-2023

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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