



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Mosel Fine Wines | 2020 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.

Subscription free of charge by filling out this [form](#).

Recommended Wines

Weingut Dr. Hermann

(Erden – Middle Mosel)

Complement

NB: The bulk of the 2020 collection and the Estate review are available in the Mosel Fine Wines Issue No 58 (July 2021), a copy of which is available to subscribers on simple email request.

2020er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeereauslese GK	29 21	99
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The 2020er Erdener Treppchen Riesling Trockenbeereauslese GK was made with fully botrytized fruit picked at 220° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. This bright-yellow-colored wine offers an incredible subtle and delicate nose made of dried fruits, honey, almond cream, spices, and herbs. It offers some stunningly precise flavors of ripe pineapple, coconut, mint, honey, and almond cream on the oily and hugely racy palate and leaves an electrifying but oh so precise and refined feel in the finish. While the acidity is really driving the aftertaste, this TBA delivers enough oily intense flavors to elevate the experience to another level. We would opt to drink this beauty in the first part of its development as the acidity could eventually start to dominate. But in the coming 10-15 years, there are few noble-sweet wines which will give you such a shiver. What a wine! 2025-2035

2020er	Dr. Hermann	Erdener Prälät Riesling Trockenbeereauslese Alte Reben GK	30 21	99
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The 2020er Erdener Prälät Riesling Trockenbeereauslese Alte Reben GK was made with fully botrytized fruit picked at 200° Oechsle on over 100-year-old un-grafted vines and was fermented down to fully noble-sweet levels of residual sugar. It offers the most glorious and exciting nose made of pineapple, coconut, passion fruit, candied tangerine, almond cream, honey, dried fruits, and spices. Despite the oiliness, the wine proves hugely precise and subtle on the palate and leaves an incredibly focused feel of grapefruit, lime zest, and honeyed almond in the seemingly endless finish. The aftertaste then reveals more acidity and raciness. The acid structure makes for a sublime experience but we would opt to enjoy this wine over the coming 10-15 years in order to avoid any risk of the acid to take over. What a stunning sweet wine! 2025-2035

2020er	Dr. Hermann	Erdener Treppchen Riesling Trocken GG	24 21	93+
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The 2020er Erdener Treppchen Riesling GG, as it is referred to on the consumer label, is a legally dry wine made from fruit picked in the prime Kriebslay part of the vineyard which was fermented and aged on its lees for 11 months. It offers a gorgeous and slightly ample nose made of greengage, elderflower, cassis, citrusy fruits, herbal elements, a dash of whipped cream, and smoke. The wine is gorgeously playful and intense on the palate but delivers its rich flavors of fresh fruits without excessive power and pressure. The wine delivers a comparatively powerful but hugely elegant feel of fresh fruits, a hint of smoke, and spices in the very long finish. This superb dry wine combines presence, freshness, and depth. A hint of harshness still needs to mellow away in the aftertaste. So, we would rather opt to wait a year or two before opening our bottles. We would not be surprised if it then even exceeds our high expectations, especially as it integrates its flavors. 2024-2035



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2020er Dr. Hermann

Ürziger Würzgarten Riesling Trocken GG

25 21

92

The 2020er Ürziger Würzgarten Riesling GG, as it is referred to on the consumer label, is a legally dry wine made from fruit picked on 80-100-year-old vines in the Urglück part of the vineyard and was fermented and aged on its lees for 11 months. This bright-colored wine offers a huge nose of strawberry, cassis, whipped cream, floral elements, and also some wet stone, cardamom, and smoke. It proves smooth rather than bone-dry on the palate where creamy fresh citrusy fruits, a hint of cardamom, and red-berried fruits are wrapped into tart and zesty elements. The finish is juicy and fruity. This flavorsome Riesling will offer much pleasure over the coming years. 2025-2040

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