



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

Villa Huesgen

(Bernkastel-Kues – Middle Mosel)

After an international career in the wine business, Adolph Huesgen, an heir to the famous Huesgen-Böcking dynasty, decided to re-launch the family Estate in 2008, which he gradually increased to 7.5 ha of vineyards in the Trabener Würzgarten, Enkircher Steffensberg and, since 2017, Enkircher Zeppwingert. In 2016, the Estate moved its operations to a state-of-the-art winery in the outskirts of Bernkastel built by the Weingut Wwe Dr. H. Thanisch – Erben Müller-Burggraef. At the same time, Maximilian Ferger took over the winemaking responsibilities. He will share his time between Villa Huesgen and Wwe Dr. H. Thanisch – Erben Müller-Burggraef. The Estate also joined the Klitzekleiner Ring association in 2016.

2015er	Villa Huesgen	Enkircher Steffensberg Riesling Auslese	05 16	91+
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This Auslese comes from grapes partially affected by botrytis and harvested at 92° Oechsle shows all the signs of closing down on the nose, as quite some fruity-styled wines from the 2015 vintage have done over the last few months. It is only after some extensive airing that it reveals notes of canned yellow peach, pineapple, almond cream, candied grapefruit and minty herbs. The wine possesses an ample, juicy and creamy texture still dominated by its residual sugar at this early stage. A nicely playful touch of grapefruit-driven acidity peps up the finish and gives this dessert wine quite some elegance as well as potential. This beautiful Auslese is best left alone for more than a decade in order for the wine to integrate its richness and gain in precision. It could well turn out even better than initially anticipated. 2030-2055

2016er	Villa Huesgen	Enkircher Steffensberg Riesling Kabinett Feinherb	02 17	90
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Still marked by quite some residues of spontaneous fermentation, this delivers an aromatic yet refined nose of yellow peach, almond cream, white flowers, spices and smoke. The comparatively smooth and soft acidity adds to the early charm of the fruity and creamy palate but also adds to the sweet feel running through the wine at this early stage. The finish shows however good freshness and length in the complex and playful finish. This Spätlese-styled off-dry Riesling will enter its drinking window only in a couple of years, when its sugar will have integrated. It should then prove a cracker of a wine. 2024-2036+

2016er	Villa Huesgen	Trabener Würzgarten Riesling Trocken Schiefer	03 17	89
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This delivers a delicate nose with quite some spices (including white pepper and anise), pear, white peach and dried flowers as well as a hint of wet stone in the background. The wine is nicely balanced on the palate and some nicely clean and juicy fruits give this wine quite some early charm. It proves however nicely precise and focused in the finish more precision and focus. This nicely made dry Riesling is already delicious now with its light 10.5% of alcohol. We would however opt to wait another year or two in order to let the wine develop further in complexity, especially as it significantly gains from airing. 2019-2026



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2015er

Villa Huesgen

Riesling Sekt Brut Mademoiselle

04 17

86

The 2015er Sekt Brut was made from fruit harvested in the Trabener Würzgarten and fermented in a mix of barrique (1/3) and stainless steel (2/3) before undergoing its second fermentation using the *Méthode Traditionnelle* for 12 months before being disgorged in May 2017 (the information is not provided on the label). It offers an attractively spicy nose of curry, cardamom, yellow apple, quince and coconut, all freshened up by a dash of smoke and mint. A youthful and quite active mousse gives good zesty presence to the overall ripe and comparatively powerful structure on the palate. The finish is intense and spicy with quite some tartness still in need of dissolving. This food rather than aperitif Sekt needs at least another year in the bottle to find its balance. It will then please lovers of bold and ripe sparkling wines. 2018-2023

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