



Gault Millau WeinGuide Deutschland 2008 ranks Knebel as excellent and among the best in Germany. Busch and von Beulwitz are judged as “very good” with consistent quality over the years. Busch’s Auslese “lange Goldkapsel” 2006 was awarded as the top Auslese of the year. His collection of nobly sweet dessert wines ranked best of the bunch. Knebel’s Winner Uhlen BA 2006 also was judged tops.

Eichelmann Deutschlands Weine 2008 gives Busch a 5-star ranking, one of only 7 Mosel estates to be so honored. Erben von Beulwitz is just behind with a half star less. Knebel is ranked “outstanding” with 4 stars.

WEINGUT REINHARD UND BEATE KNEBEL

2005 Reinhard & Beate Knebel Riesling trocken Von Den Terrassen

“Knebel’s 2005 Riesling trocken von den Terrassen, a blend from four sites, offers attractive licorice and floral notes in the nose, a polished, silken-textured, slate-suffused palate, and subtle notes of flowers, herbs, baked winter squash, and salted, toasted nuts in the finish. This wine’s 13.5% alcohol is (blessedly) nowhere in evidence and one ends up with a beautifully balanced combination of substantiality and refinement. ‘This year’s wines are not so easy to taste,’ warned Beate Knebel. ‘... too multi-layered and dense.’ Who’s complaining?! She and cellar master Gernot Kollmann have again teamed up for one of the finest collections of the vintage, in which incidentally every wine from estate Riesling to B. A. spontaneously fermented, finishing by February. One wants to believe that with wines of this caliber – as well as those of Clemens Busch and others – joining the better-known offerings of Heymann-Lowenstein, North American Riesling enthusiasts can at last discover the quality potential of the Lower Mosel – as distinctive and truly awesome as are its vertiginous, terraced slopes.”

90 points

–David Schildknecht,

The Wine Advocate (Feb. 2007)

2005 Winner Brückstück Riesling Spätlese “Alte Reben” feinherb

“The 2005 Winner Bruckstuck Riesling Spatlese feinherb Alte Reben emphasizes the licorice character that accrues to several sites in the Winingen area. There is also ample florality and wet stone minerality on display. In the mouth, this exhibits palpable density along with striking creaminess of texture and lovely richness of caramelized pear, mocha-coffee, and licorice. The long finish continues to play caramelized orchard fruit and deep, roasted notes against bitter-sweet herbal and floral essences. This should become more interesting over at least a 15- or 20-year period.”

91 points

–David Schildknecht,

The Wine Advocate (Oct. 2006)

2005 Winner Röttgen Riesling Spätlese trocken

“The 2005 Winner Rottgen Riesling Spatlese trocken offers an extraordinarily vivid, complex, and pure perfume of diverse flowers, pear, peach, smoke, and steaming stones. Full, rich, and glossy in the mouth, it persists with flower and orchard fruit essences accented by site-typical, pungent smokiness – indeed if this is not an instance of terroir in action, then that much-abused term is thoroughly bankrupt. For all of its substantiality and nearly 14% alcohol, and the near-overripeness of its fruit, this retains invigorating, juicy acidity and evinces barely a hint of heat in an otherwise superbly smoky, peachy, floral finish. Don’t miss this – I’d pay the price just for the smell left in the empty glass!”

93 points

–David Schildknecht,

The Wine Advocate (Oct. 2006)



WEINGUT CLEMENS BUSCH

2005 Pünderich Clemens Busch Pündericher Marienberg Riesling Spätlese trocken A.P. #21

“Busch’s 2005 Pündericher Marienberg Riesling Spätlese trocken A.P. #21 is one of several dry Spätlese he bottled from this vintage, in this instance from ripe fruit in several of the estate’s oldest – in part ungrafted – vineyards, as much of the botrytis as possible having been separated out for use in sweet wine. Due to extreme ripeness and sensitivity of his grape skins in general, but particularly in 2005, Busch performs a long, very gentle pressing. Rich and nutty, featuring aromas and flavors of subtly caramelized pit fruits, a satisfyingly satiny texture, and a brothy expression of minerality, this makes a virtue out of the extra measure of richness and spice engendered by whatever botrytis remained in the picking, and is free of heat or bitterness. For its breadth and a texture more familiar from white Burgundy, this will not fit many readers’ model of modern Mosel Riesling, but they should permit themselves the live experience before passing judgment. A ‘three-star’ Spätlese was dramatically low-toned, creamy, and botrytis-inflected, but not nearly as complete or satisfying as this A.P. #21.

Clemens Busch farms the steep slopes of the once-famous Pündericher Marienberg on the Lower Mosel entirely organically, which makes him unique in the region and a source of wonder for his fellow vintners. Most of his top wines are labeled with their old pre-1971 site names. (Increasingly many growers are managing to get away with this.) Best-known inside Germany for his dry wines, he has nevertheless crafted excellent nobly sweet Rieslings in the present as well. The style tends toward creaminess of texture and ripe, relatively low acidity, particularly at the dry end of the spectrum.”

89 points

–David Schildknecht,

The Wine Advocate (Feb. 2007)

WEINGUT GÜNTHER STEINMETZ

2005 Riesling “Alte Reben” feinherb

“Steinmetz’ 2005 Riesling Alte Reben adds the word feinherb to its label indicating its having over the legal limit of residual sugar for labeling ‘trocken.’ Recently bottled when I visited, this smelled of spiced peach and apple, managed – despite its low acidity – that 2005-typical trick of combining creamy (indeed, in this case, almost butter-like) texture with invigorating fresh fruitedness, and finished satisfyingly and refreshingly of spiced peaches and apples, lime zest, salt, and wet stone.”

88 points

–David Schildknecht,

The Wine Advocate (Oct. 2006)

2004 Riesling “Alte Reben”

“The 2004 Riesling Alte Reben – which fermented until September of last year but did not reach legal ‘Trockenheit’ – smells of pear butter and toasted nuts, presents a full-bodied, low acid, creamy-textured palate impression, and finishes with clear pear fruit and a strikingly nut cream and cream-of-slate character. This will certainly not be most contemporary tasters’ idea of Middle Mosel Riesling, but it is fascinating and satisfying on its own terms and you could get a fair argument going with Steinmetz or any number of other old timers and young Turks alike as to whether a wine like this does not accord with pre-World War II Mosel tradition.”

87 points

–David Schildknecht,

The Wine Advocate (Oct. 2006)



2005 Brauneberger Juffer Riesling Auslese***

“The ‘three star’ 2005 Brauneberger Juffer Riesling Auslese*** is a wine of amazing density (boasting 80 grams of sugar-free dry extract) that offers a super-concentration of pear and quince paste on the palate with underlying creme caramel character, yet also a bright and refreshing flux of fresh pear and grapefruit to keep things lively. Brown spices and subtly fungal and smoky notes from the botrytis add complexity to the intense, vivid fruit of this wine’s finish. I see no reason to doubt that it will improve for at least a couple of decades.”

92 points

–David Schildknecht,

The Wine Advocate (Oct. 2006)

WEINGUT ERBEN VON BEULWITZ

2005 Kaseler Nies’chen Riesling Spätlese “Alte Reben“

“The finest wines were again those labeled as *alte reben*, or old vines, which are hand-picked from 100-year-old ungrafted vines. Given the low yields and old vines, the spatlese here is a bargain.”

88 points

–Joel Payne,

International Wine Cellar (Jan./Feb. 2007)

“Weis’s 2005 Kaseler Nies’chen Riesling Spatlese ‘*Alte Reben*’ offers scents and flavors of honey, melon, nectarine, pink grapefruit, and red currant jelly. The palate impression of this wine is dense yet clear and elegant in the best 2005 manner. The finish is infectiously juicy, full of ripe fruit, and site-typical in its red berry and smoky, salty, wet stone mineral melange, with an overall sense of refinement and lift.”

91 points

–David Schildknecht,

The Wine Advocate (Oct. 2006)

2005 Kaseler Nies’chen Riesling Auslese “Alte Reben“

“Possesses good depth of rich tropical fruit, but is noteworthy for its velvety texture and elegant style. Finishes with salty minerality and excellent persistence.”

91 points

–Joel Payne,

International Wine Cellar (Jan./Feb. 2007)



WEINGUT MORITZ GOGREWE

2005 Riesling “Alte Reben”

“Gogrewe’s 2005 Riesling Alte Reben originates in 48- and 35-year-old parcels in the Oberemmeler Altenberg and Wiltinger Kelterberg (within Klosterberg) respectively. Scents of apricot and quinine lead to a creamy palate, satisfyingly pitting high acidity against high residual sugar. This is another of those strikingly dense, yet elegant 2005s. Almond, apricot, mirabelle, and nut oils inform a clear, juicy, imposing finish. I’m relatively confident that this lovely Riesling will evolve interestingly for at least 4-5 years.”

90 points

–David Schildknecht,

The Wine Advocate (Oct. 2006)

2004 Wiltinger Klosterberg Riesling Spätlese

“A 2004 Wiltinger Klosterberg Riesling Spätlese—not harvested until November 29, and incorporating a couple of choice parcels within that rather large site – features scents and flavors of apricot, pear, and black cherry, offers a superb combination of satiny texture, polish, ripeness, stuffing, and yet delicacy on the palate, finishing with lightly cooked black cherry, nut oils, and wet stone. Despite Gogrewe’s lack of track record, I would predict at least 8-10 years of fascinating evolution for this incredible value.”

92 points

–David Schildknecht,

The Wine Advocate (Oct. 2006)