

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

Weingut Cantzheim

(Kanzem – Saar)

This is a completely new Estate set up by Anna Reimann and her husband after they acquired the former winemaking facility of the Priesterseminar in Kanzem and took on 5 ha of vineyards in Kanzem, Serrig and Saarburg in 2016. As of 2017, it has took over the Johann Peter Reinert Estate, which gave the Cantzheim Estate access to fine vineyards spread over the northern Saar (Ayl, Filzen, Wawern and Wiltingen). Winemaking was done at the befriended Johannes Peters Estate (Wiltingen) in 2016 but will be transferred to the Johann Peter Reinert Estate in 2017. Winemaking is done with ambient yeasts and the style of the House is one of elegance and finesse. If this debut vintage is anything to go by, this is a hot Estate to watch!

2016er	Cantzheim	Riesling Kabinett Der Kabinett	03 17	92
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The 2016er Riesling Der Kabinett was harvested late from clean grapes in the Serriger Antoniusberg and Kanzemer Sonnenberg. It offers a beautiful nose of peach, pear and citrusy fruits as well as herbs. The wine is beautifully balanced on the palate, with nice fresh and juicy smoothness peppered up by a ripe feel of zesty acidity. The balance is ethereally light and playful. This is really beautiful in a direct but also quite elegant style. This is a great wine in the making! 2026-2036

2016er	Cantzheim	Saarburger Fuchs Riesling Auslese	06 17	92
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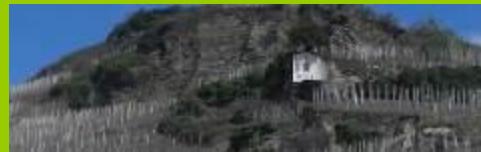
This Auslese was made in tiny quantities from a strict berry-selection of fruit harvested at 100° Oechsle. It offers a delicately ripe and pure nose of pear, grapefruit, almond, salty and earthy spices and fine herbs. The wine is quite focused and precise on the palate and leaves a beautifully long feel in the finish. 2026-2046

2016er	Cantzheim	Saarburger Fuchs Riesling Spätlese	05 17	92
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This is made from a parcel planted with old vines trained on single pole. The wine offers a beautiful nose of gooseberry, grapefruit, passion fruit, green herbs and a hint of whipped cream. This delivers a gorgeously rich and delicate feel on the palate. The wine shines through purity, a touch of citrusy whipped cream and great precision in the quite zesty and delicately pear-infused finish. 2026-2046

2016er	Cantzheim	Kanzemer Sonnenberg Riesling Spätlese	07 17	89
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This Spätlese was made in tiny quantities from a strict berry-selection of fruit harvested at 90° Oechsle. It offers a closed nose of pear, almond and herbs. The feel on the palate is smooth yet delicately playful and refined. A gorgeous green touch comes through in the finish and adds freshness to the after-taste. 2026-2046



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2016er Cantzheim

Saarburger Fuchs Riesling

04 17

89

The 2016er Saarburger Fuchs Riesling was fermented to legally dry levels. This offers a gorgeous nose of greengage, gooseberry, mint and herbs. The wine proves nicely balanced on the palate, with a delicately creamy side offering a nice backdrop to zesty flavors of grapefruit, pear and gooseberry. This is a beautifully elegant dry Riesling with good length. Now-2026

2016er Cantzheim

Riesling Der Gärtner

01 17

88

The 2016er Riesling Der Gärtner comes from the Kanzemer Sonnenberg and was left on its lees for 6 months. It fermented down to legally dry levels although this is not indicated on the label. This offers a gorgeous nose of gooseberry, white flowers and smoky slate. The wine is delicately creamy and direct on the palate and leaves a beautiful and elegant feel in the smooth yet quite racy finish. This is beautifully made and very elegant. Now-2026

2016er Cantzheim

Riesling Die Gärtnerin

02 17

88

The 2016er Riesling Die Gärtnerin comes from the Serriger Antoniusberg and Sonnenberg, and was fermented off-dry (there is 30 g/l of residual sugar). It offers a gorgeous nose of ripe pear, grapefruit, peach and smoke. The wine develops a gorgeously creamy feel on the palate with full off-dry finish (the acidity is on the high acidity). This is plain delicious. Now-2023+

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