



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Cantzheim

(Kanzem – Saar)

Anna Reimann is cautiously optimistic about her 2018 vintage: "I am still learning: This is actually only the first vintage in which we were able to produce our full portfolio of wines, including from the Kanzemer Altenberg. The summer was dry but we were saved by some rainfalls which came at regular moments. Many of our vineyards have good water reserves. Those who are not are planted fortunately with old vines which go deep into earth to draw water. Most of our vineyards are still planted using the Vertiko method. For reasons that I don't fully understand beyond the fact that we did not defoliate much, this training method yielded quite concentrated grapes with moderate sugar levels. We started our harvest by mid-September and first focused on Kabinett and the Gärtner and Gärtnerin bottlings, where we want to have lightness and *Spiel*. We then continued with our other wines. The weather remained stable and beautiful throughout the harvest and allowed us to play and select until late in October. Overall, I am very happy with the results, not only of my Riesling but also of my Weissburgunder. The wines are true to their terroir and offer much charm."

As Anna mentioned during our visit, 2018 was the first vintage where the Estate was able to produce a full range of wines, right up to dry or off-dry bottlings from its different vineyards, namely a Saarburger Fuchs, a Kanzemer Altenberg and a Wiltinger Le Grand. A Wiltinger? Anna explains: "I'm quite fascinated by the blend of the different terroir we have in Wiltingen and, rather than create single bottlings from each small parcel, I rather wanted to produce a Grand Vin from the finest grapes." In 2018, the Estate was also able to produce some noble-sweet wines right up to a TBA from the Sonnenberg (which is still fermenting).

Anna Reimann is still very cautious and this is quite understandable as it is only her third vintage. But she need not be. As we already mentioned when we tasted her 2016 debut vintage, this is a very fine source for elegant and playful Saar Riesling in the making. 2018 is easily the finest vintage so far as the Estate managed to retain elegance and finesse in its wines despite the intrinsically hot and dry nature of the 2018 vintage. In particular, the Der Kabinett and the Der Kanzemer Altenberg are superb efforts ranking among the finest of the vintage. But also the basic wines are already remarkably engaging in their subtle and filigreed style. Lovers of refined Saar wines have a new address to satisfy their cravings!

*NB: The 2018er Kanzemer Sonnenberg TBA was not yet ready for tasting.*

2018er	Cantzheim	Saar Riesling Der Altenberg	11 19	93
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The 2018er Saar Riesling Der Altenberg comes from the steep hill part of the Kanzemer Altenberg, and stopped its fermented just above legally dry levels of residual sugar (10.5 g/l). It offers a gorgeous nose of cassis, herbs and spices. The wine is beautifully zesty and elegant on the palate and leaves a superbly citrusy feel in the long and fully dry-tasting finish. The after-taste is stunningly refined, being both focused and multi-layered. Do not expect a big beast here, this magnificent dry-tasting Riesling is all about refinement and subtlety. 2023-2038

2018er	Cantzheim	Saarburger Fuchs Riesling Auslese	06 19	93
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The 2018er Saarburger Fuchs Riesling Auslese was harvested at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of minty herbs, whipped cream, white peach, plum and strawberry. The wine is beautifully playful and elegant on the razor-sharp but refined palate and leaves a nicely sweet feel in the slick finish. This beautiful dessert wine will need some time to develop its finesse but the zesty side in the after-taste is simply remarkably for the vintage. 2033-2058

2018er	Cantzheim	Saar Riesling Kabinett Der Kabinett	03 19	93
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The 2018er Saar Riesling Der Kabinett, as it is referred to on the consumer label, was harvested early at 86° Oechsle in the Wiltinger Schlossberg and was fermented down to light fruity-styled levels of residual sugar (45 g/l). It offers a stunning nose of chalky minerals, white peach, fine spices and herbs. The wine proves beautifully playful as it seems to dance on the light-footed palate. A hint of apricot blossom adds a beautifully soothing side to this beautifully sharp and racy wine. The finish is fruity, animating and makes one magically go for another glass. This is a gorgeous Kabinett which retains true Kabinett character and delivers this with style and finesse. What a beautiful wine! 2028-2048

2018er	Cantzheim	Saarburger Fuchs Riesling Spätlese	05 19	92
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The 2018er Saarburger Fuchs Riesling Spätlese was harvested early at just under 90° Oechsle and was fermented in stainless steel and Fuder cask down to fruity-styled levels of residual sugar (55 g/l). It offers a beautifully delineated nose of pear, quince, mirabelle, spices and fresh floral elements. The wine is nicely spicy on the playful palate and remains ethereally light and enticing with its fruit-zest tension right into the long finish. 2026-2043



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2018er	Cantzheim	Kanzemer Sonnenberg Riesling Auslese	07 19	92
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The 2018er Kanzemer Sonnenberg Riesling Auslese was harvested at 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a fresh nose of ginger, bergamot and gooseberry as well as riper scent of pear, date, honey and dried herbs. The wine is beautifully racy and elegant on the rather slick palate and leaves a gorgeous feel of dried fruits, cream and honey in the long and racy finish. 2028-2058

2018er	Cantzheim	Saar Riesling Spätlese Die Spätlese	12 19	92
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The 2018er Saar Riesling Die Spätlese, as it is referred to on the consumer label, was harvested at approx. 90° Oechsle in the Filzener Urbelt and was fermented down to fruity-styled levels of residual sugar (53 g/l). It offers a direct and nicely engaging nose made of citrusy elements, white peach, cassis, flowers and still quite some residual scents from its spontaneous fermentation. The wine proves beautifully citrusy and full of minerals on the mouthwatering palate and leaves a direct and superb feel of zesty elements wrapped into whipped cream in the long and juicy finish. More lemon zest emerges in the after-taste and adds to the pleasure of enjoying this Spätlese. 2026-2038

2018er	Cantzheim	Wawerner Ritterpfad Riesling Auslese	17 19	92
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The 2018er Wawerner Ritterpfad Riesling Auslese was harvested at 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a pure and ripe nose of pear, quince, citrusy coconut cream, and pungent scents of earthy spices. The wine is quite structured and elegant on the delicately oily yet focused palate and leaves a beautiful but somewhat slick feel of almond cream, dried date, aniseed herbs and pear puree in the zesty and focused finish. Passion fruit sorbet emerges in the after-taste and adds pep to this linear expression of noble-sweet wine. 2028-2058

2018er	Cantzheim	Wiltinger Klosterberg Riesling Auslese	10 19	92
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The 2018er Wiltinger Klosterberg Riesling Auslese was harvested at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a rather focused and incredibly precise nose of pear, quince, baked pineapple and dried herbs. The wine is beautifully focused and linear on the remarkable and almost slick palate. It leaves a clean and pure feel of almond, pear puree and earthy spices in the long and superbly focused finish. A light touch of camphor underlines the ripeness of this dessert wine in the after-taste. 2028-2058

2018er	Cantzheim	Wiltinger Riesling Le Grand	15 19	92
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The 2018er Saar Riesling Der Wiltinger Le Grand, as it is referred to on the consumer label, comes from prime parcels in the Schlossberg, Braunfels, Klosterberg and Schlangengraben, and saw partially some pre-fermentation cold soak before being fermented down to off-dry levels of residual sugar (14 g/l). It offers a beautiful and still remarkably reduced nose made of passion fruit, ginger, bergamot, herbs and floral elements as well as laurel. The wine proves nicely tart and full of focus and subtle presence on the palate and leaves a superbly dry-tasting and zesty feel in the long finish. 2023-2033

2018er	Cantzheim	Saar Riesling Der Fuchs	04 19	91+
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The 2018er Saar Riesling Der Fuchs comes from 60 year-old vines in the steep Saarburger Fuchs and was fermented in a 500-liter tonneau down to dry-tasting levels of residual sugar (12 g/l). It offers a beautiful even if somewhat ripe nose made of mirabelle, minerals, a touch of cream and herbs. The wine is nicely creamy on the palate and leaves an intense feel of whipped cream, cinnamon, greengage, pear, quince and mirabelle in the very long and rather dry-tasting finish. The wine is still on the closed side and will need some time to open up. It could then easily exceed our high expectations as the balance and finesse only wait to come through. 2022-2028

2018er	Cantzheim	Saar Riesling Feinherb Der Sonnenberg	16 19	91
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The 2018er Saar Riesling Der Sonnenberg, as it is referred to on the consumer label, comes from the steep parts of the Kanzemer Sonnenberg, and was fermented down to fully fruity-styled levels of residual sugar (50 g/l). It offers a gorgeous and rather opulent nose made of vineyard peach, greengage puree, under-ripe pineapple, apricot and herbs. The wine proves delicately baroque on the honeyed and apricot infused palate, and leaves a nicely juicy and mouthwatering even if fully fruity-styled feel in the complex and multi-layered after-taste. This wine will please lovers of bolder expressions of Riesling. 2022-2033



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2018er	Cantzheim	Saar Riesling Der Wawerner	09 19	91
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The 2018er Saar Riesling Der Wawerner comes from the Ritterpfad vineyard, and was fermented down to 14 g/l of residual sugar. The wine offers a rather reduced yet playful nose made of lemon zest, greengage, herbs and spices. It offers an engaging and firmly structured feel of herbs and minerals on the palate and leaves one with a gorgeously complex even if still rather backward feel of ripe orchard fruits, herbs and spices. A gorgeous touch of zesty acidity adds structure to the after-taste. 2023-2033

2018er	Cantzheim	Saar Riesling Feinherb Der Kanzemer	08 19	90+
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The 2018er Saar Riesling Der Kanzemer, as it is referred to on the consumer label, comes exclusively from the Kanzemer Sonnenberg and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a beautiful nose of gooseberry, passion fruit and fine herbs. The wine proves gorgeously tasty on the nicely delineated and comparatively light-footed palate. It leaves a superbly playful and remarkably racy feel in the long finish. There is even some upside as the wine develops more nuances and depth with age. 2023-2038

2018er	Cantzheim	Saar Der Pinot Blanc Le Grand	14 19	89
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The 2018er Saar Der Pinot Blanc Le Grand was made from old vines in the Wiltinger Schlangengraben and was fermented in a new Tonneau for 6 months down to bone-dry levels of residual sugar (less than 3 g/l). It offers a beautiful nose of chalky minerals, white peach, dried herbs and fine spices. The wine proves still quite tart but without any undue oak impact on the palate and leaves a big and nicely playful feel in the long finish. 2020-2025

2018er	Cantzheim	Saar Riesling Trocken Der Gärtner	01 19	89
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The 2018er Saar Riesling Der Gärtner, as it is referred to on the consumer label, comes from early-harvested grapes, mostly in the Kanzemer Sonnenberg. It offers a still backward nose made of residual scents from the spontaneous fermentation, complemented by grapefruit, herbs and passion fruit. The wine is delicately creamy (and not bone-dry on the palate) and leaves a zesty but smooth feel in the long and comparatively playful finish. Some power comes through in the intense after-taste and adds to the wine's presence. Now-2025

2018er	Cantzheim	Saar Riesling Feinherb Die Gärtnerin	02 19	89
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The 2018er Saar Riesling Die Gärtnerin, as it is referred to on the consumer label, comes from early-harvested grapes, mostly in the Wiltinger Schlangengraben and Kanzemer Sonnenberg, and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a rather aromatic and round nose made of white peach, pear, mirabelle, whipped cream, a hint of camphor and smoke. The wine is nicely smooth and delicately tart on the palate and leaves a smooth and playful feel in the long and remarkably zesty finish. The after-taste is all a filigreed sensation of ripe fruits and earthy spices. 2020-2026

2018er	Cantzheim	Saar Der Pinot Blanc	13 19	88
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The 2018er Saar Der Pinot Blanc, as it is referred to on the consumer label, comes from Estate holdings in the Wiltinger Schlossberg, Filzener Unterberg und Wiltinger Schlangengraben. It saw some pre-fermentation cold soak and was fermented in a blend of stainless and Tonneau down to legally dry levels of residual sugar. The wine offers a beautiful nose of white peach, floral elements and smoke. It proves beautifully playful and elegant on the palate and leaves a nicely balanced feel of ripe fruits and floral elements in the long and delicately intense finish. 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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