



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Cantzheim

(Kanzem – Saar)

Anna Reimann finds it hard to assess any vintage (she only set up her Estate recently) but sees both qualities and challenges in 2019: "We lost quite some grapes in the [Kanzemer] Altenberg due to the frost in May. However, unlike other Estates, we faced few issues of sunburn during the period of extreme heat in the summer as we barely defoliate our vines (in order to slow down the ripening process and avoid too much direct impact of the sun). I carefully monitored the acidity levels in the grapes as well as the physiologic ripeness, to harvest the right grapes at the right moment. We started comparatively early in September, first with our Burgundy varieties and Regent, and, not long afterwards, with Riesling. The weather conditions during harvest proved sometimes difficult as regular spells of rains forced us to pause. We did a lot of selections and the harvest proved demanding. But the result was worth the efforts. We completed our harvest in the first half of October, before the rainfall became too intense. Overall, quantities are however good, as we harvested approximately 30% less than in 2018 (which was a vintage blessed with high yields). We had only few tastings of the 2019 wines so far, also because of the Covid-19 crisis, but I feel that the wines need a lot of time and are going from strength to strength."

The Estate produced its normal set of wines in the 2019 vintage, except for those from the Kanzemer Altenberg (whose fruit was declassified into the off-dry Kanzem village bottling). The range of fruity-styled wines go right up to an Auslese from the Saarburger Fuchs, which includes a little botrytis.

Anna Reimann dished up a superbly elegant collection of wines in 2019. The sweet-spots clearly lies at Spätlese level and with its single-vineyard bottlings from the Saarburger Fuchs and Wawern. These wines shine through finesse, persistence, and raciness. But also, the basic wines offer much subtle pleasure. It is hard to believe that this classy Estate is only in its third full vintage!

2019er	Cantzheim	Saarburger Fuchs Riesling Auslese	06 20	93+
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The 2019er Saarburger Fuchs Riesling Auslese was made from mostly clean fruit harvested at 102° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It offers a restrained, smoky, and floral nose of pear, peach, apple, anise, herbs, pineapple juice, grilled lemon, and greengage. The wine is on the sweet and smooth side on the palate, where plenty of ripe yellow juicy fruits are joined by some honeyed elements and toffee. The finish is still quite compact, slightly earthy, and even slightly powerful but already full of beautiful promises. This great sweet wine will however need a decade in order to absorb its elements and reveal its inner finesse. It could then easily exceed our already high expectations. 2029-2049

2019er	Cantzheim	Saarburger Fuchs Riesling der Fuchs	04 20	93
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The 2019er Der Fuchs Riesling Saar, as it is referred to on the consumer label, is a just off-dry wine (with 12 g/l of residual sugar) made from fruit picked on 60-year-old vines and fermented in both stainless steel and 500-liter tonneau. It offers a gorgeously refined, complex, and delicate nose of vineyard peach, white flowers, bergamot, verbena, herbs, mint, anise, and almond. Fine and light juicy notes of fruits wrapped into zest and spices make for a superbly playful feel on the palate. The finish is superbly long, energetic, and floral. This is a truly remarkable dry-tasting and multi-layered Riesling. 2022-2039

2019er	Cantzheim	Saarburger Fuchs Riesling Spätlese	05 20	93
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The 2019er Saarburger Fuchs Riesling Spätlese was harvested early at 89° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a gorgeously spicy and herbal nose of mint, white peach, grilled lemon, grapefruit, star anise, candied lime, and smoke. The wine develops the subtly creamy-fruity presence of an Auslese on the palate but unleashes some gorgeously zesty acidity which adds cut and precision to the long finish. This is a gorgeous playful expression of fruity-styled Saar Riesling. 2029-2049

2019er	Cantzheim	Wawerner Riesling	09 20	92
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The 2019er der Wawerner Riesling Saar, as it is referred to on the consumer label, is a barely off-dry wine (with 12 g/l of residual sugar) made from fruit picked in the Ritterpfad. It offers a quite captivating and intensely smoky nose of lime, herbs, grapefruit, tangerine, whipped almond cream, mint, green tea, and a hint of sea breeze. The wine coats the palate with superbly ripe and juicy flavors of yellow fruits and subtle cream and leaves a superb feel of tartness and restrained power in the focused and zesty finish. This remarkable, barely off-dry tasting, wine now only needs a few years of patience in order to better integrate its tail of primary sweetness. 2022-2034



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2019er	Cantzheim	Saar Pinot Blanc Trocken	13 20	90
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The 2019er Der Pinot Blanc Saar, as it is referred to on the consumer label, was made in used Tonneau casks from Estate holdings in the Wiltinger Schlossberg, Filzener Unterberg, and Wiltinger Schlangengraben. It offers a most attractive and finely aromatic nose of pear, yellow peach, almond cream, flowers, candied apricot, a hint of nougat, and minty elements. The wine is delicately smooth and juicy on the round and creamy palate and leaves a mild but hugely satisfying feel in the beautifully long finish. A refreshing kick of acidity adds a great playful side to the aftertaste of this gorgeously smooth and delicate expression of Pinot Blanc. Now-2024

2019er	Cantzheim	Kanzemer Riesling Feinherb	08 20	91
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The 2019er der Kanzemer Riesling Saar, as it is referred to on the consumer label, is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked in the Sonnenberg and the Altenberg. It has a quite reserved nose at first as delicate notes of flowers, apple, earthy herbs, and mint only timidly come through. With airing, the wine shows riper scents of pear, candied lime, and peach. The wine is superbly juicy and delicately smooth on the comparatively light-weighted palate, and leaves a nicely zesty and refreshing finish. This refined off-dry Riesling is already drinking superbly, but needs a year or two to develop more complexity before it truly shines. 2021-2029

2019er	Cantzheim	Saar Riesling Kabinett der Kabinett	03 20	91
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The 2019er Der Kabinett Riesling Saar, as it is referred to on the consumer label, was harvested early at 87° Oechsle in the Kanzemer Sonnenberg and was fermented down to barely fruity-styled levels of residual sugar (42 g/l). It offers a beautifully aromatic yet refreshing nose of lime, herbs, spices, yellow peach, pear, smoke, and greengage, all wrapped into residual scents from its spontaneous fermentation. The wine proves quite juicy and even a touch sweet on the rich palate marked by some Spätlese Schmelz. However, it reveals more grip and delivers some typical Kabinett lightness and freshness in the finish. This gorgeous fruity-styled wine will benefit from some bottle age in order to absorb its touch of mid-palate roundness and reveal its cut and nuances. 2026-2039

2019er	Cantzheim	Kanzemer Sonnenberg Riesling	16 20	90
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The 2019er der Sonnenberg Riesling Saar, as it is referred to on the consumer label, an off-dry wine with 16 g/l of residual sugar, offers a quite intense yet delicate nose of flowers and minty herbs, as well as smoke, earthy spices, greengage, pineapple, and a hint of camphor. The wine proves subtle and smooth on the palate, where ample creamy and ripe fruits make for a juicy and sweet feel. It leaves one with some flavors of earthy spices and smoky elements, but also of a sense of power in the finish. This impressive off-dry Riesling is on the more opulent side by Cantzheim standards and will particularly appeal to lovers of bolder and riper versions of the genre. 2022-2027

2019er	Cantzheim	Saar Riesling Trocken Der Gärtner	01 20	90
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The 2019er Der Gärtner Riesling Saar, as it is referred to on the consumer label, comes from Ayl, Wiltigen, and Filzen. It proves rather reductive at first and does not show much beyond some discreet scents of spicy, zesty, and smoky herbs and bacon. These are then joined by some beautiful notes of lime, verbena, greengage, mint, and lead pencil. The wine proves hugely zesty and refreshing on the palate, but develops a more juicy and round side in the very playful, spicy, and refreshingly light finish. A hint of tartness lurks in the background which still needs to integrate, something which should have happened by next year. 2021-2025

2019er	Cantzheim	Wiltinger Riesling Trocken	15 20	90
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The 2019er der Wiltinger Riesling Saar, as it is referred to on the consumer label, is a dry wine made from clean fruit picked in prime parcels in the Schlossberg, Braunfels, Klosterberg and Schlangengraben. It proves quite backward at first, as zesty and smoky notes dominate the aromatics. It then slowly opens up to reveals some scents of candied lime, grapefruit, white flowers, mint, white pepper, and herbs. The wine is focused and straight on the zesty palate and leaves a nicely linear feel in the long and slightly compact finish. Some tartness emerges in the aftertaste which still needs to integrate. This comparatively racy expression of dry Saar Riesling will require a few years of patience to develop its complexity. 2022-2029+

2019er	Cantzheim	Saar Riesling Feinherb die Gärtnerin	02 20	89
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The 2019er Die Gärtnerin Riesling Saar, as it is referred to on the consumer label, is an off-dry wine (with 24 g/l of residual sugar) made from early-harvested grapes, mostly in the Filzen Urbelt und Wiltinger Schlangengraben. It offers a quite reduced and herbal nose of smoke, green pepper, flint stone, greengage, lime, and apple. The wine proves juicy but also slightly sweet on the palate, where riper fruits kick in and add smoothness to the experience. The finish is however nicely balanced as some zesty fruits join the party. This nice off-dry Riesling now just needs some maturation in bottle in order to fully shine. 2022-2027



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2019er	Cantzheim	Rosé Trocken	110 20	87
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The Der Rosé Saar, as it is referred to on the consumer label (the reference to the vintage is only given on the back label), is a tank-fermented wine made from Pinot Noir grapes picked in the Saarburger Fuchs. This salmon-pink-colored wine offers a spicy and smoky nose of cherry, strawberry, blackberry, cinnamon, and grapefruit. It proves nicely juicy and fruity on the not fully-dry tasting palate and leaves the spicy, herbal, and zesty feel of a white wine in the finish. The after-taste is pure, clean, and vibrating, and reveals just a hint of power as the wine warms up in the glass. This beautifully light expression of Rosé screams for a sunshine and terraces. Now-2022

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 best make it into the Issues.

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