



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Mosel Fine Wines | 2018 Vintage Report

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.

Subscription free of charge by filling out this [form](#).

Recommended Wines

Jan-Philipp Bleeke Winemaking

(Piesport – Middle Mosel)

Jan-Philipp Bleeke was not born into a winemaking family but from Westphalia, in northern Germany. After marketing studies, he fell in love with wine while jobbing as a student in a wine shop. He eventually ended up in the Mosel, where he did an apprenticeship in the cellars of the Wwe Dr. H. Thanisch – Erben Müller-Burggraef. He worked for a while at Villa Huesgen (Traben-Trarbach) before joining the Staffelter-Hof in Kröv in 2019. In parallel, he started to produce his own wines following traditional principles, i.e. farmed organically (but without certification so far), crushed in the vineyard and pressed very slowly, fermented spontaneously and aged extensively before being bottled. While the operation has been tiny so far small (no more than a few hundred bottles per vintage), Jan-Philipp took on more vineyards in 2019, from which he plans to produce some Riesling and Spätburgunder. The wines by Jan-Philipp Bleeke will particularly appeal to lovers of elegant and playful expressions of dry and off-dry Mosel Riesling based on moderate alcohol levels.

2015er	Jan-Philipp Bleeke	Burger Hahnenschritchen Riesling Spätlese Trocken 23/7	03 17	92
---------------	---------------------------	---	--------------	-----------

The 2015er Riesling 23/7, as it is referred to on the consumer label, is a bone-dry wine fermented spontaneously and aged in a stainless steel for 23 months before being bottled and being matured in the bottle for a further 7 months before being released commercially (hence the late AP number and the 23/7 name). The wine is fully in its closed phase and is driven by scents of wet stone, minerals, herbs and residual scents from its spontaneous fermentation on the nose. It proves nicely juicy on the smooth palate and leaves a vivid and precise feel of minty herbs and minerals enhanced by pear and candied grapefruit zest in the long and nicely tart finish. This will develop into a beautiful and playful expression of dry Riesling at maturity. 2023-2035

2017er	Jan-Philipp Bleeke	Kröver Letterlay Riesling Kabinett Feinherb	01 18	91
---------------	---------------------------	--	--------------	-----------

The 2017er Riesling Kabinett Feinherb, as it is referred to on the consumer label, is an off-dry wine (with 20 g/l of residual sugar) which was fermented spontaneously and aged in a stainless steel. It offers a still slightly reduced nose made of herbs, vague scents of pear, some earthy spices and a delicate touch of smoke and whipped cream. The wine proves beautifully playful on the juicy and smooth palate, and leaves a slightly earthy feel in the otherwise nicely mineral, herbal and fruity finish. A gorgeously ripe sense of subtle tartness, mint and citrusy zest runs through the after-taste. This gorgeously light-footed off-dry Riesling only needs a few years to fully shine! 2022-2032

2018er	Jan-Philipp Bleeke	Riesling Trocken Turning Piece	01 19	91
---------------	---------------------------	---------------------------------------	--------------	-----------

The 2018er Riesling Trocken und Leise Turning Piece, as it is referred to on the consumer label (Turning Piece being a wordplay on Wendelstück), is a bone-dry Riesling (with 3 g/l of residual sugar) which was fermented spontaneously and partially aged in a half-Fuder cask with fruit harvested in the lesser-known Burger Wendelstück. It offers a hugely aromatic nose made of lemongrass, mirabelle, yellow plum, brown sugar, delicate elements of cream and pungent smoke. The wine is firm and precise on the smooth and quite tart palate and leaves a nice and engaging feel of pear, earthy spices, camphor and chalky minerals in the light-footed and playful finish. 2023-2033

© Mosel Fine Wines. All rights reserved.

Unauthorized copying, physical or electronic distribution of this document is strictly forbidden. Quotations allowed with mention of the source.