



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Vintage Report 2015

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 Friedrich-Wilhelm-Gymnasium

(Trier – Trier-Ruwer)

2015er	Friedrich-Wilhelm-Gymnasium	Graacher Domprobst Riesling Spätlese	11 16	92
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This offers a quite refined and superbly complex nose of yellow peach, mint, grapefruit and flowers. Plenty of gorgeous ripe fruits wrapped into fresh zesty intensity make for a captivating experience on the still sweet and Auslese-styled palate. The finish, in turn, proves dynamic as well as very long and multi-layered. This is quite a superb wine in the making! 2025-2040

2015er	Friedrich-Wilhelm-Gymnasium	Graacher Himmelreich Riesling Kabinett	13 16	90
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A quite attractive nose of almond cream, vineyard peach, candied grapefruit, apricot and smoke leads to a quite some ripe and creamy flavors of juicy fruits and a Spätlese-like structure on the palate. The finish delivers gooseberry cream but also some nice acidity to freshen up the whole experience. This is a very good Spätlese-styled fruity Riesling. 2022-2035

2015er	Friedrich-Wilhelm-Gymnasium	Graacher Himmelreich Riesling Spätlese Trocken	12 16	89
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This offers a smoky and spicy nose of white pepper, mint, grapefruit, smoke and dried spices as well as a touch of apricot. The wine comes over as nicely light on the palate yet creamy fruits give way to a spicier and more linear side in the finish. A grapefruit-driven acidity makes for a fully dry after-taste. 2017-2022

2015er	Friedrich-Wilhelm-Gymnasium	Graacher Domprobst Riesling Spätlese Feinherb	10 16	88+
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Rather restrained and non-saying scents only gradually gives way to yellow fruits including yellow peach, mirabelle, pineapple as well as a touch of honey on the nose. With airing, some notes of smoke, tar and spices join the party. The wine is playful and juicy with good presence but without undue power on the palate. The finish is more on the fruity, round and light side, even if some zesty acidity lingers on in the after-taste. 2017-2022

2015er	Friedrich-Wilhelm-Gymnasium	Bernkasteler Badstube Riesling Spätlese Trocken	14 16	88
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A slightly touch of reduction progressively gives way to mint and zesty scents of herb tea and smoke on the nose. The wine is nicely balanced on the palate with some cream and a touch of power adding depth to the overall linear and zest-driven structure. More zest takes over in the long, intense and fresh finish. This will need a year or two of bottle aging to turn into a very nice dry Mosel Riesling. 2018-2025



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2015er	Friedrich-Wilhelm-Gymnasium	Bernkasteler Riesling Kabinett Feinherb	15 16	87
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This is quite reserved at first and only gradually reveals a smoky nose of citrusy fruits, orange peel, anise and mint. The wine is quite aromatic as juicy scents of orange, apricot and apple emerge on the palate. There is quite some presence and intensity (not surprisingly as it has 12% of alcohol). The finish is still on the tart and powerful side so that this is best left alone for a year or two. This will then prove quite enjoyable with food. 2018-2022

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