

Mosel Wine:
The art of catching
sunshine in a glass

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SWebinar

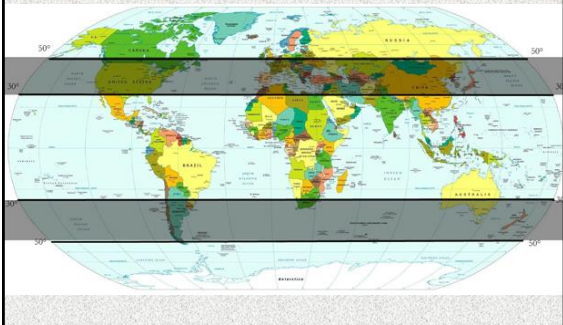


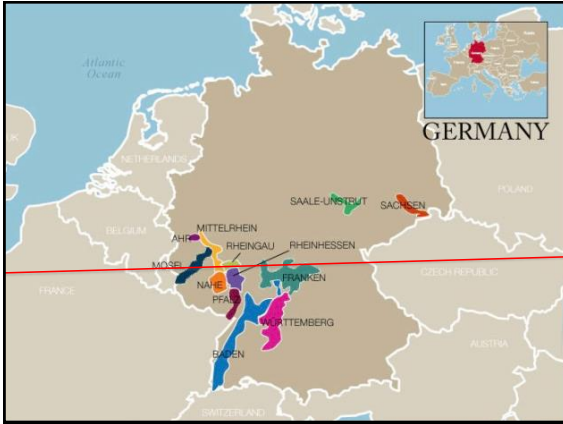
What we will cover:

- The Mosel *Anbaugebiet* in German Context
- Climate and Soil Conditions
- 6 *Bereiche*, their famous vineyards & producers



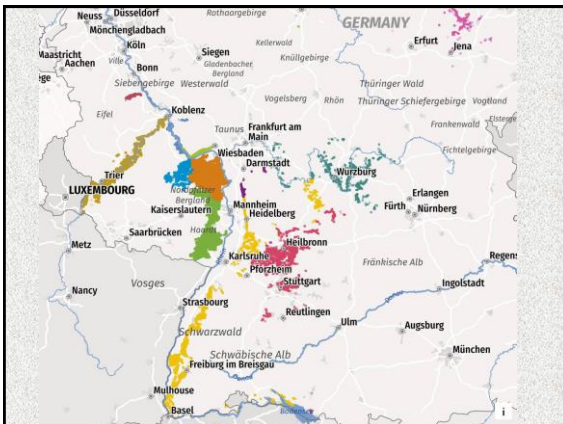
Germany = "borderline" for wine





Mosel: Climate Challenges

- Average annual temperature: 50F
- Average annual rainfall: 30 inches
- Average days of precipitation: 180
- Long, slow, cool grape ripening period [great for preserving acidity, risk of fall rains or hail]
- Mosel river moderates diurnal temperature changes typical for continental climate



Mosel (the river)

- 5th in total size among rivers that flow through Germany; 19th in km in Germany
- 340 miles (520km) from its source in the Vosges Mountains, to its mouth in the town of Koblenz, confluence of Rhine and Mosel
- 12 locks make the river navigable
- River cruises are very popular on the Mosel



Mosel (the wine region)

- used to be called “Mosel-Saar-Ruwer” until August 1, 2007
 - Saar = 150 miles
 - Ruwer = 30 miles
- both valleys are on average higher, more exposed, windswept, cooler than Mosel valley



Mosel (the wine region)

- distinct “bottle identity” in dark green or antique green rather than brown
- Riesling bottles are called *Schlegelflaschen* (“drumstick bottles”)
- either 330 or 350mm tall
- tradition, not law



The Mosel (the wine region) ranks 5th among 13

Anbaugesamt	Size in ha [1ha = 2.5acres]	Proportion of Red/White
Rheinessen	26.628	70/30
Pfalz	23.590	65/35
Baden	15.812	60/40
Württemberg	11.306	30/70
Mosel	8.796	90/10
Franken	6.107	80/20
Nahe	4.205	75/25
Rheingau	3.186	85/15
Saale-Unstrut	765	75/25
Ahr	563	15/85
Sachsen	499	80/20
Mittelrhein	487	85/15
Hessische Bergstraße	461	80/20

Source: 2017/2018 Deutscher Wein Statistik, Deutsches Weininstitut (DWI)

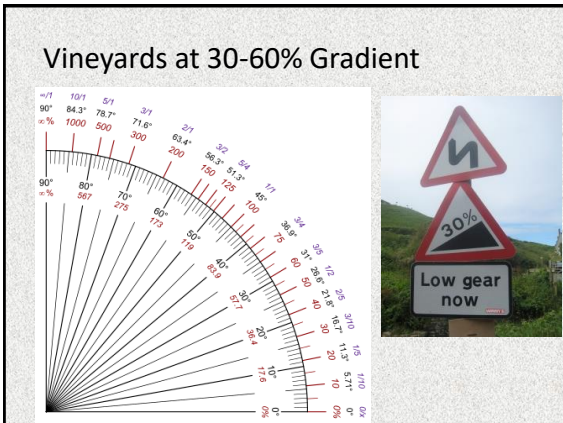
The Mosel ranks 1st among German wine regions in...

- documented wine history and tradition -> Romans planted vines over 2,000 years ago
- steepness of terrain -> half of all vineyards above 30% gradient; with steepest single vineyard, the Calmont, at ~70% gradient
- number of Einzellagen
- watercolors by William Turner (1775-1851)

On the Mosel by Turner (1839)







Step Slopes

Burgundy

Premier cru village	Grand cru	Premier cru village	Village	Generic
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sunlight exposure

- pros: sun exposure and draining of cooler air
- cons: soil erosion; require manual work and possibly terracing which increases cost



Vineyards protected from strong cold winds by wooded plateau and narrow, windy gorge

Mosel: Slate

- various colors
- derives from shale
- heat-absorbing
- heat-reflecting
- brittle
- smooth
- low water-absorption

Mosel: Slate

Blue slate: Bernkastler Doktor

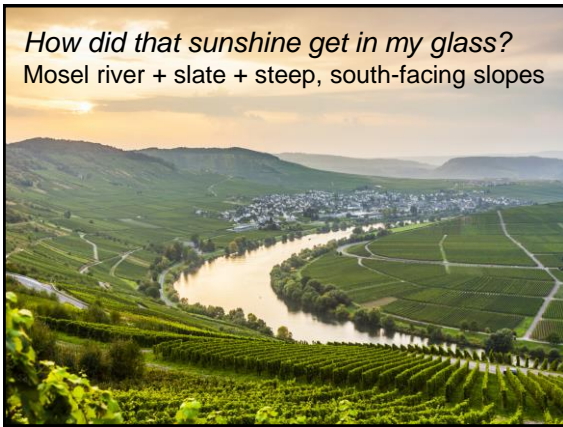
Red slate: Erdener Prälät (photo) and Ürziger Würzgarten

Blue slate? Red slate?

"floral, flinty minerality with the classic peach fruit..."

"intense minerality that is warm and enveloping with a floral, spicy, citrus blossom aroma..."

from: <http://drloosen.com/wines/dry-rieslings/>



Questions so far??




Let's Practice our German!

- Diphthongs: double vowels
 - ie = ee in English
 - ei = ay in English
- Umlauts:

ä → Erdener Prälat	Riesling; Schiefer; Gebiet
ö → Piesporter Goldtröpfchen	Rhein; Wein; Einzellage
ü → Ürziger Würzgarten	Steillagenanbaugebiet

The Mosel's 8,800 ha are divided into



- 6 Bereiche [out of ~40]
- 19 Großlagen [out of ~160]
- 524 Einzellagen [out of ~2,700]
- +/- 3,600 wineries



- 61,3% Riesling
- 11,6% Müller-Thurgau (Rivaner)
- 5,8% Elbling
- 4,5% Blauer Spätburgunder/P.Noir
- 3,7% Weißburgunder/Pinot Blanc
- 3,5% Dornfelder
- 2,8% Kerner
- 1,9% Grauer Burgunder /Pinot Gris

Elbling [*Vitis Alva*]

- ancient grape, believed to have been Germany's most widely planted varietal in Middle Ages
- high in acidity, low in sugar
- ideal for dry or sparkling wine
- currently being rediscovered and exported

Elbling = "the Teutonic answer to Muscadet"

2016 Fürst Elbling Dry, "jazzy and expressive, exciting to drink with just 10.5% alcohol and a rapier-like 7.5g acidity"



1. Moseltor

- smallest Mosel Bereich, entirely in state of Saarland
- tri-border region, next to Schengen
- vineyards in Perl, Oberperl, Sehndorf, and Nennig
- limestone soils
- Elbling (sparkling and dry), Pinot Noir, PG, PB, Chardonnay, some Riesling

Karl Petgen Estate since 1720

- 9th generation of wine-makers in tri-border area
- calcareous soils -> ideal for Burgundian and Champagne grapes and styles of wines
- certified organic
- 95% of production consumed in the Saarland

2. Obermosel



Map: <http://www.stephan-steinmetz.de/>

- along the border with Luxembourg
- gentle slopes, flat
- limestone soils, similar to Champagne
- 60% Elbling, one of oldest grape varieties in Germany, ideal for sparkling or dry
- Green apple, pear, citrus, mineral aromas
- also Müller-Thurgau, Pinot varieties, Riesling, Auxerrois

Wineries to explore...



- Schneider makes still & sparkling wines & spirits in Wincheringen

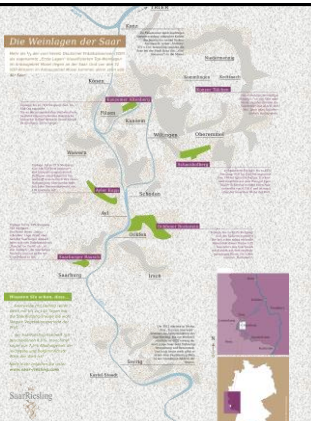


- Steinmetz makes still & sparkling wines organically in Wehr



3. Saar

- largest Mosel tributary
- 80% Riesling
- Devonian slate slopes
- higher vineyards than along the Mosel -> cooler climate
- long ripening period
- long aging potential
- citrus of all kinds and mineral aromas



Famous Producers



Egon Müller of the famed Schwarzhofberg Vineyard, Wiltigen "truly ethereal" acc. Jancis Robinson

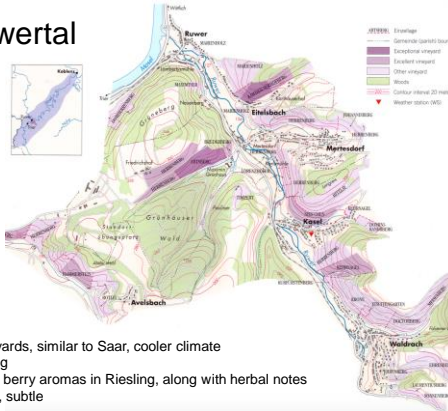


Roman Niewodniczanski Van Volxem Estate, Wiltigen



Günther Jauch, TV host Von Othegraven Estate, Kanzem

4. Ruwertal



Famous Producers



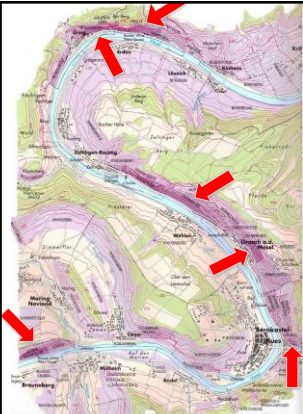
Herbert Weis purchased the Erben von Beulwitz Estate in 1982 and has been producing exceptional Kaseler Nies'chen (GG) ever since



Roman Ruwer Aqueduct



Carl von Schubert Maximin Grünhaus Estate, Mertesdorf Abtsberg and Herrenberg Vineyards



**5. Bereich
Bernkastel;
aka *Mittelmosel***

- Erdener Prälät
- Ürziger Würzgarten
- Wehlener Sonnenuhr
- Graacher Domprobst
- Bernkastler Doktor
- Brauneberger Juffer Sonnenuhr

Famous Producers



Ernst Loosen
Erdener Prälät, Ürziger Würzgarten, Wehlener Sonnenuhr, etc.



Katharina und Manfred Prüm
Wehlener and Zeltinger Sonnenuhr; Graacher Himmelreich



Sofia Thanisch
Bernkastler Doktor



Christoph Schäfer
Graacher Domprobst
Wehlener Sonnenuhr



Johannes Selbach
Wehlener and Zeltinger Sonnenuhr

**6. Bereich Burg Cochem
aka Lower Mosel; aka Terrassen-Mosel**



Terrassen-Mosel, because...





The Calmont Challenge

Leading Estates in the Lower Mosel



Richard Löwenstein of the Heymann-Löwenstein Estate in Winningen
Prime vineyard: Uhlen Rothlay



Clemens Busch in Pünderich
Prime vineyard: Marienburg Rothenpfad



Ulrich Franzen, Bremmer Calmont and Fachkau; died tragically in 2010 aged 54

6 Mosel Bereiche at a glance

	location	size	terroir	main grape
Burg Cochem/ Terrassenmosel	Koblenz – Zell	1,282 ha	steep slopes, mixed slate + other soils	60% Riesling
Mittelmosel	Zell – Trier	5, 716 ha	Devonian slate, some volcanic soils	60% Riesling
Ruwer	Ruwer – Sommerau	181 ha	Devonian slate	90% Riesling
Saar	Konz – Serrig	773 ha	Devonian slate	80% Riesling
Obermosel	Igel – Palzem along Luxemburg border	850 ha	chalky soils, wider river valley	60% Elbling
Moseltor	tri-border area near Schengen	110 ha	chalky soils, wider river valley	mostly Elbling

Mosel Tasting Challenge



Sources

- http://www.germanwines.de/fileadmin/user_upload/Website/Service/Downloads/PDF/Statistik_2017-2018.pdf
- <http://www.weinland-mosel.de/en/>
- <http://drloosen.com/vines/>
- <https://www.crushwineco.com/blog/ulli-stein-rebel-of-the-mosel/>
- http://www.perl-mosel.de/fileadmin/user_upload/PDFs/Tourismusinfos/Imageflyer_englisch.pdf
- <http://www.saar-obermosel.de/en/citiesandcommunities/wincheringen.html>
- "Mosel" in *The World Atlas of Wine*, 7th ed., Hugh Johnson and Jancis Robinson
- *The Riesling Story: Best White Wine on Earth*, Stuart Pigott
- 10-min. video about Mosel (narrated with a very British accent): <https://www.youtube.com/watch?v=wfyakgRfQTK>

I am happy to answer remaining questions at lv@mindfulvine.com.
