



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 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.

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## Recommended Wines

### Soluva

(Wiltingen – Saar)

*Soluva was set up by Christian Bednarczyk, a financial professional working in neighboring Luxembourg, and his wife Maria Giraldo. They ended up living in Wiltingen and fell in love with the village and its wines. They restored the ancient railway station built in 1848 and decided to also offer some wines as a side activity under the Latin-inspired name Soluva (Sol for soil and Uva for grape). They made their first wines in 2018 in collaboration with Alexander Neu from Weingut Peter Neu-Erben, who vinifies these wines at his facilities. The Soluva wines share the playful lightness that has made the success of the Peter Neu-Erben Estate.*

2018er	Soluva	Riesling Alte Reben Inmortal	13 19	92+
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The 2018er Inmortal, as it is referred to on the main label (a world play between Spanish and English), was harvested at 96° Oechsle in the prime Vols sector of the Wiltinger Braunfels situated in the continuation of the Scharzhofberg and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). This offers a gorgeously fruit-driven nose made of white peach, melon, lemon zest, smoke and minerals. The wine develops the fruity presence of an Auslese but remains gorgeously playful on the palate, where the sweetness is beautifully wrapped into ripe acidity. The finish is fully fruity in style, without any saturating feel of sweetness. It is really in the intense and multi-layered feel in the after-taste that the beauty of this wine cut along the lines of a "pure Auslese" comes through. This classic rendition of fruity-styled wine has even some upside, if it can retain this complexity and gain in precision at maturity. 2028-2043

2018er	Soluva	Riesling Kabinett Feinherb Irresistible	12 19	91
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The 2018er Irresistible, as it is referred to on the label, was harvested at 89° Oechsle in Wiltinger Rosenberg and was fermented down to fully off-dry levels of residual sugar (31 g/l). This offers a beautifully aromatic nose of ripe peach, pear, grapefruit, mirabelle, lemon, and fine smoky elements. The wine is nicely fruity yet also delicately zesty on the fully off-dry palate and leaves a gorgeous feel of white peach in the long and engaging finish. A great mouthwatering feel of tartness rounds off the pleasure of drinking this wine. This is plain gorgeous. Now-2028

2018er	Soluva	Saar Riesling Classic Inolvidable	11 19	88
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The 2018er Saar Riesling Inolvidable, as it is referred to on the label (a world play on Spanish and English), comes from the Wiltinger Braunfels and was fermented down to barely off-dry levels of residual sugar (15 g/l). It offers a perfumed nose made of quince, greengage, lime leaf, Provence herbs and wet slate. The wine is nicely smooth and playful on the palate and leaves a slightly powerful feel of pear, lime leaf, herbs and a touch of camphor in the long and smooth finish. This powerful expression of Saar Riesling proves quite impressive. Now-2023



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2018er	Soluva	Wiltinger Klosterberg Riesling Kabinett Trocken Inevitable	10 19	88
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The 2018er Inevitable, as it is referred to on the label, is a tank-fermented dry Riesling harvested at 88° Oechsle in the prime sector situated just next to the Wiltinger Gottesfuss. This offers a beautifully engaging even if slightly direct nose of melon, almond (from reduction), spices and herbs. Despite a refreshingly low 10.5% of alcohol, the wine is packed with ripe fruit and camphor-infused flavors on the palate but compensates this with a nicely feel of minerals and grapefruit zest in the intense but focused and delicately racy finish. This should offer much pleasure for many years to come. Now-2028

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