



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Mosel Fine Wines | 2021 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 1,500 wines from the current vintage from all leading Estates of the region, of which the finest make it into the Issues.

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Recommended Wines

Sekthaus Bender – Philipp Bender

(Enkirch – Middle Mosel)

Jörg Bender is a well-known and pioneering "Versekter" (transforming still wines into Sekt) in Enkirch, specializing in offering this service to other growers. His son Philipp decided to go down the same path but to produce Sekt from his own grapes. After two years at the famous Raumland Estate in Rheinhessen, arguably one of the very finest producers of Sekt in Germany, he returned home in 2017 and started his operation with, currently, approx. 2.5 ha of vineyards around Enkirch. Vineyard management is destined to be organic (he started the official conversion process in 2021) and based on no defoliation to retain freshness. His first Sekt were released at the end of 2020. The style of Philipp Bender is one of finesse and subtlety.

N.V.	Philipp Bender	Riesling Sekt Brut Mosel	07 19	93
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The Non-Vintage Mosel Riesling, as it is referred on the consumer label, with AP 07 19, is made from fruit harvested in the Enkircher Herrenberg in 2017. This bottle from a lot disgorged with a dosage of 2 g/l in October 2021 (the disgorgement date is not provided on the label) offers a superb nose made of grapefruit zest, whipped cream, granny smith apple, elderflower, subtle aniseed herbs, and this oh-so delicate touch of toffee that gives the wine more than an air of Champagne. It is beautifully playful on the palate, where a touch of tartness adds cut and precision. The finish is airy, engaging, and truly remarkable. What a great Riesling Sekt with this extra-touch that only great sparkle wines can achieve! Now-2027+

2019er	Philipp Bender	Sekt Brut Cuvée Pinot Mosel	01 22	91+
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The Cuvée Pinot Mosel, as it is referred on the consumer label (the reference to the vintage is left for the back label), with AP 01 22, is a blend of Spätburgunder (80%) harvested in the Enkircher Herrenberg and Weissburgunder (20%) harvested in the Burger Falklay. This bottle from a lot disgorged with a dosage of 4 g/l in May 2022 (the disgorgement date is not provided on the label) offers a subtly creamy nose infused with orchard fruits and a touch of pineapple. The wine is beautifully backed up by a vivid mousse on the palate and leaves a nice finish with just a hint of oak impact that needs to blend away. This beautiful Sekt is really work in progress and we would opt to enjoy our bottles from this batch in a year or two, to give wine the time to absorb its oak and tame its mousse. We would not be surprised if it will exceed our rating after that. 2024-2029

2019er	Philipp Bender	Sekt Brut Blanc de Blancs Mosel	02 22	91
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The Blanc de Blancs Mosel, as it is referred on the consumer label (the reference to the vintage is left for the back label), with AP 02 22, is made from Weissburgunder harvested in the Burger Falklay. This bottle from a lot disgorged with a dosage of 5 g/l in May 2022 (the disgorgement date is not provided on the label) offer a gorgeous nose made of white flowers, mint, white peach, green apple, a hint of pear, and slate. The wine is beautifully vivid on the palate, where the mousse plays beautifully with the kick of acidity running through the core. The finish is gorgeously animating and vivid. This is a classy Sekt to enjoy mindlessly! 2023-2029



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N.V.	Philipp Bender	Riesling Sekt Brut Schiefer-Cuvée	06 20	90
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The Non-Vintage Schiefer-Cuvée Brut, as it is referred on the consumer label, with AP 06 20, is made from fruit harvested in Enkirch and neighboring Burg in 2018. This bottle from a lot disgorged with a dosage of 10 g/l in March 2022 (the disgorgement date is not provided on the label) offers a subtly creamy and aromatic nose made of grapefruit puree, vineyard peach, smoke, and bergamot. The wine is subtly creamy and smooth at first on the palate. A burst of fruits and herbs whipped up by a nicely integrated mousse then provides the right frame right into the finish. The aftertaste is beautifully fruity, herbal, and finely fizzy. This is a beautiful aperitif Sekt! 2023-2026

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