



Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Mosel Fine Wines | 2022 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 finest ones 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 set of Sekt was released at the end of 2020. The style of Philipp Bender is one of finesse and subtlety.

<u>2017er</u>	Philipp Bender	Riesling Sekt Brut	07 19	93
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The 2017er Riesling Mosel, as it is referred to on the consumer label (the vintage is written on a round sticker attached to the back label), with AP 07 19, was made from grapes harvested in the Enkircher Herrenberg. It was fermented and aged in stainless-steel tank before being bottled in March 2018 and aged for 57 months on its lees and then disgorged with a dosage of 2 g/l in December 2022 (the disgorgement date is written on a round sticker attached to the back label). Slightly golden in color, the first nose is immediately captivating and superbly complex, with notes of tangerine, blood orange, kumquat, fine spices, bergamot, smoke, mint, and aniseed herbs. This Sekt has superb finesse and elegance on the palate, with the bubbles already perfectly integrated, and together with the acidity framework, they provide plenty of tension and freshness. The finish is racy, pure, and focused, with lovely salivating acidity and lots of spices. The length is remarkable. Now-2032

<u>2020er</u>	Philipp Bender	Sekt Extra Brut Cuvée Pinot Mosel	03 23	91+
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The Cuvée Pinot, as it is referred to on the consumer label (the reference to the vintage is left for the back label), with AP 03 23, was made from Spätburgunder grapes harvested in the Enkircher Herrenberg. It was fermented and aged in a mix of stainless-steel tank (80%) and barrique (20%) before being bottled in May 2021 and aged for 24 months on its lees and then disgorged with a dosage of 4 g/l in May 2023 (the tirage and disgorgement dates are written on the back label). Slightly gold-grey in color, the nose is immediately captivating and very complex, with notes of black spices, cassis, aromatic herbs (especially rosemary), acacia, and mint. The wine has superb finesse on the palate, with an almost fruity, creamy touch, but the finish is superbly taut, fresh, and precise, with a return of spices, fine acidity, and a delicate oxidative hint. There is some light tartness, still in need of integration. 2024-2030

<u>2019er</u>	Philipp Bender	Riesling Sekt Brut Schiefer-Cuvée	02 23	91
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The Schiefer-Cuvée, as it is referred to on the consumer label (the reference to the vintage is left for the back label), with AP 02 23, was made from grapes harvested in the Enkircher Herrenberg and Edelberg. It was fermented and aged in stainless-steel tank before being bottled in May 2020 and aged for 34 months on its lees and then disgorged with a dosage of 11 g/l in March 2023 (the tirage and disgorgement dates are written on the back label). It offers a quite smoky and herbal nose at opening, yet quickly shows more aromatic elements including greengage, yellow peach, candied grapefruit, orange zest, licorice, and a hint of pear. The wine proves juicy and aromatic on the nicely creamy and finely aromatic palate. It leaves a very long and slightly supple feel of yellow fruits. The after-taste has a fresher, spicy, and herbal side. This Sekt is already superb. Now-2027



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2020er	Philipp Bender	Sekt Extra Brut Blanc de Blanc	04 23	90
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The Blanc the Blanc, as it is referred to on the consumer label (the reference to the vintage is left for the back label), with AP 04 23, was made from Weissburgunder grapes harvested in the Burger Falklay and Enkircher Edelberg. It was fermented and aged in stainless-steel tank before being bottled in May 2021 and aged for 25 months on its lees and then disgorged with a dosage of 3 g/l in June 2023 (the tirage and disgorgement dates are written on the back label). It offers a superbly perfumed and attractive nose right from the start as it delivers intense notes of spices (especially cardamom), bakery elements, white almond, fresh orchard fruits, a hint of yellow flowers, and some fresher scents of greengage and minty herbs. It proves juicy and light-weighted on the very spicy palate. Quite some tartness joins the party from the mid-palate onwards and together with animating zest, they give a leaner and quite sharp side to the long finish. These elements need to soften and integrate before true greatness, so a bit of patience is needed. 2025-2030

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