



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

Weingut Ernst Baltes

(Ayl – Saar)

Baltes is a tiny (0.3 ha) Estate based in Ayl in the Saar. It has been recently taken over by the younger generation, Sebastian Baltes, who runs it as a part-time activity together with his father. Its holdings are situated in Saarburg (Kupp) and on the different hills of Ayl. The wines are fermented with ambient yeasts. This happens usually in stainless steel, but, quantity permitting, also in traditional Fuder. The style of the Estate is one of presence and power (certainly by Saar standards).

2018er	Ernst Baltes	Ayler Riesling N°1	01 19	90
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The 2018er Ayler Riesling, which carries the N°1 on the consumer label, comes from the Kupp and Scheidterberg vineyards and was fermented fully off-dry levels of residual sugar (34 g/l). It exhibits a refined and discreet nose of yellow peach, pear, almond cream, dried white flowers, rosemary and smoke. The wine starts off on the smooth and juicy side as nice ripe yellow fruity flavors coat the comparatively light palate. Yet a superbly zesty and smoky acidity gives another dimension to the wine. The finish is juicy, refreshingly light, and just slightly off dry. This only needs a couple of years of bottle maturation to fully shine. 2022-2028

2018er	Ernst Baltes	Saarburger Kupp Riesling Spätlese N°3	03 19	89
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The 2018er Saarburger Kupp Riesling Spätlese, which carries the N°3 on the consumer label, was fermented down to fully off-dry levels of residual sugar (32 g/l). It proves quite rich and ripe on the nose as scents of pear, yellow peach, minty herbs, a hint of camphor and toffee, smoke and anise emerge from the glass. Despite a kick of grapefruit-driven zest, the wine is light, juicy and round on the palate and leaves a smooth feel in the finish. This needs a couple of years in the bottle in order to integrate its sweetness, but should then prove a very nice off-dry Spätlese. 2023-2033

2018er	Ernst Baltes	Saar Riesling N°2	02 19	87
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The 2018er Saar Riesling, which carries the N°2 on the consumer label, comes from the Ayler Kupp and the Saarburger Kupp and was fermented down to 16 g/l of residual sugar. It offers attractively ripe notes of almond cream, pear, apple, apricot, ginger-driven spices and smoke, and develops even more fruits with airing. The wine proves delicately smooth, off dry and light on the palate. Some herbal notes in the medium-long finish freshen up the flavors but cannot hide the powerful structure of the wine. Now-2025

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