



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Peter Lauer

(Ayl – Saar)

Young Florian Lauer reported a difficult fall 2008. The weather conditions required a lot of work and quite some commitment from his whole team. There were significant differences in maturity levels between grapes and even within single bunches (with the sunny side being golden in color while the other side still sometimes green). Careful and strict selections in each parcel were necessary to ensure quality. Florian Lauer summarized the vintage as being quite tough in terms of workload but he is quite amazed by the results: "All these efforts were really worth it!"

The harvest yielded grapes with 80-88° Oechsle degrees (only one selection made it possible to have very few quantities of grapes with 110°). Pre-fermentation skin contacts lasted for 6 to 12 hours. All wines were then fermented with wild yeasts. The 2008 production consists of dry and off-dry (Feinherb) wines. Florian eventually decided against producing any fruity-styled Spätlese or Auslese, as these should only be produced in his eyes in special vintages, such as 2007, 2005, 2002 or 1999.

As Florian Lauer points out, the collection is marked by minerality. It also impresses by its consistency. Each wine reveals its specific terroir characteristics, but they all share a common sense of purity and precision. These are undoubtedly among the most exciting dry or dry-styled wines to be found today in the Mosel-Saar-Ruwer region.

NB: The Estate is well known for individual cask bottling, and these cask numbers are always referred to on the label. We therefore do not add on top the AP number.

2008er	Peter Lauer	Riesling Schonfels Fass 11	90
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The Schonfels parcel is located in the upper part of the Ayler Kupp, on top of a hill without any forest protection. The mainly un-grafted vines are over 80 years old. Yields were very low, and only 800 liters of this juice were eventually produced. This is quite some wine. Slightly reduced at first (with notes of roasted almond), it requires some time to reveal the most lovely pure and fresh aromatics mixing green apple, citrus peel, curry powder and white pepper. The wine is plain delicious on the palate with just enough concentration but not too much to give it a good structure and grip. The finish is refined, spicy and very long. This is very nicely made! Now-2018

2008er	Peter Lauer	Ayler Kupp Riesling Stirn Fass 15	89
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This wine comes from a parcel situated in the upper part of the original Ayler Kupp, which is dry, cool and rather windy. This wine is quite fresh, with menthol, lime and green apple (and a light reduction). Rather dry-tasting on the palate (even if it is in the Feinherb category), this is pure and long. The finish is racy, marked by more lime and begs one to go for another glass. Very nice indeed! Now-2018

2008er	Peter Lauer	Ayler Kupp Riesling Fass 1	89
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Elegant and spicy, this exhibits a fine nose made of rose-water and pineapple. It is light, fresh and slightly round (due to some residual sugar). This wine is more about complexity than power, with a feather light spring water-like finish. This is just delicious. Now-2016

2008er	Peter Lauer	Ayler Kupp Riesling Kern Fass 9	88
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This part of the Ayler Kupp, facing south-west, has the highest temperature difference between day and night. The nose is impressive with quite some notes of smoke, some toffee and honeysuckle. The wine is quite charming on the palate, with fine roundness, brown butter and some richness and creaminess. It is really nice to enjoy it in an easy and direct way. Now-2013

2008er	Peter Lauer	Ayler Kupp Riesling Fass 3	88
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This comes from young vines (10 to 15 year old) in the central part of the original Ayler Kupp. This is overtly fruity at this stage, with red apple, peach, citrus, pineapple, melon and just a hint of smoke. It is playful and refined with some brioche on the palate and quite some zest and salt in the finish. Now-2016

2008er	Peter Lauer	Ayler Kupp Riesling Unterstenbersch Fass 12	88
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The Unterstenbersch is a parcel situated at the lower part of the original Ayler Kupp. The soil here is composed of fine slate with a high level of erosion. The wine is quite expressive on the nose, with some exotic spices, smoke and ripe fruits. It is light, mineral and salty on the palate. The finish shows however offers more of the original opulence and concentration. Now-2013



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2008er	Peter Lauer	Ayler Kupp Riesling Senior Fass 6	88
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The grapes for the Senior (referring to Florian Lauer's grandfather, who drank a bottle of this wine every day) come traditionally from a very old vineyard in the original Ayler Kupp which did not go through *Flurbereinigung*. The 2008 version is very refined with a delicate touch of exotic fruits including passion fruit. Quite restrained at the moment, it is all about finesse and spices on the palate. The finish is quite long and elegant. Now-2016

2008er	Peter Lauer	Ayler Riesling Fass 4	86
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The Fass 4 comes from the Rauberg, a vineyard located west of the village Ayl (yet technically still within the legal borders of the Ayler Kupp, even though Florian does only refer to this vineyard as Ayler and not as Ayler Kupp). The wine is quite fruity and spicy, with notes of green apple and peach. With some airing, it develops more concentration as well as a more yellow fruit aromatic profile. This is quite smoky on the palate, with earthy and some bitter notes. This is quite easy to enjoy in its direct style. Now-2013

2008er	Peter Lauer	Ayler Kupp Riesling Fass 2	86
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This wine is marked by nice spicy notes, a green stroke and some Saar salt on the nose. It is quite racy and dry-tasting on the palate (this has less than 3 g/l of residual sugar) with spicy pineapple, lime zest, ginger and quite some power in the finish. Now-2015

2008er	Peter Lauer	Saar Riesling Fass 16	85
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This wine is easy to enjoy with its fruity aromatics made of pineapple, smoke, yellow fruits, green apple and white pepper. It is light on the palate with good length. This is not sophisticated but a great house wine to enjoy in its youth. Now-2012