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## 2015 Weingut Beurer Stettener Pulvermächer Riesling GG Rittersberg

Golden in color, Beurer's 2015 Stettener Pulvermächer Riesling GG Rittersberg needs a lot of air (and your time) to start talking. The wine is deep, pure, very ripe and herbal on the nose, with some nice stony and lemony but also waxy flavors in the background. On the palate, this is a full-bodied, silky and mineral dry Riesling whose purity, finesse and elegance is as remarkable as its tension and lingering salinity. The finish is long and complex and reveals fine tannins that get caught on the mucous membranes of your mouth and dry out a bit. Be aware, though, that this Grosses Gewächs is pretty tight and compact and opens very angular and terribly fresh straight from the bottle. You really have to take care with this puristic, complicated wine: There is potential, but it needs your goodwill. If you want to taste it now, give it a couple of days after having opened the bottle. This GG is for freaks only. From Kieselsandstein (gravelly sandstone). Macerated on the skins for 14 days, it fermented with indigenous yeasts for ten months in 500-liter oak barrels. Tasted August 2017. Any more

- Stephan Reinhardt (October, 2017)

questions?

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# 2015 Weingut Beurer Stettener Häder Riesling Junges Schwaben

The yellow-golden colored 2015 Stettener Häder Riesling Junges Schwaben has a clear, deep, fresh, spicy-mineral and initially slightly oaky bouquet of crushed stones (Stubensandstein), quinces and white stone fruits. Give it a day in your fridge and this nose starts singing. On the palate, this is a pure, dry and fresh Riesling that carries its full body with remarkable finesse and elegance. This Häder reveals a gorgeous tannin structure and impressive length. The wine benefits a lot from aeration and gains so much more finesse and complexity after 20 hours in the fridge. Have your first glass the first day and keep the rest for the next day. Tasted August 2017.

- Stephan Reinhardt (October, 2017)

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#### 2015 Weingut Beurer Stettener Riesling Schilfsandstein

The 2015 Stettener Riesling Schilfsandstein has a darker toned and smoky bouquet of ripe Riesling intertwined with flintstone and vegetal aromas. Great depth and purity here! The wine is full-bodied, round and pretty rich but at the same time silky, pure and piquant, with a lot of salt, (tannin) grip and mineral tension. This is a very expressive yet still young dry Riesling with just 12% alcohol but a very well defined, salty, austere and persistent finish. A pretty terrific wine indeed! So much energy and vitality here! A Riesling classic! Tasted in August 2017.

- Stephan Reinhardt (October,

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## 2015 Weingut Beurer Stettener Zweigelt Untere Bunte Mergel

The 2015 Stettener Zweigelt Untere Bunte Mergel opens with a beautiful, fine nose of perfectly ripe red (cherry) fruits and spicy, peppery and green olive aromas. Pure, fresh and delicate on the palate, with cleansing fruit and acidity as well as ripe tannins, this is a picture book Zweigelt: mediumbodied, pure, elegant, viral and of remarkable finesse. This cherrycolored red should be gorgeous with sautéed meat. Cultivated in higher altitude in colored marl soils, it fermented and aged for 11 months in oak. Zweigelt is an Austrian crossing of Blaufränkisch and St. Laurent. Tasted August 2017.

Lobert Carlor

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## 2015 Weingut Beurer Stettener Pulvermächer Grauburgunder

Beurer's 2015 Stettener Pulvermächer Grauburgunder is a dark, almost orange colored Pinot Gris that, after a long period of skin contact, was fermented with no added yeasts in 500-liter oak barrels. The wine opens with a fascinating clear, deep and ripe but also mineral and pure nose with stony flavors. On the palate, this is a full-bodied, very elegant, pure and finessed but also intense, rich and lush Pinot Gris that, in a certain way, has a lot of Pinot Noir character in terms of finesse, silkiness and toastiness. I don't have a great passion for this grape variety, but this Pulvermächer is one of the finest I have ever tasted in Germany. The finish is tight, grippy and salty, full of tension, minerals and energy. This is a gorgeous Pinot Gris for food but even as a soloist. Lush and fruity as it is, this "Erste-Lage" Grauburgunder can compete with the finest dry Pinot Gris from Alsace. Mind though, this wine is from sandstone (Schilfsandstein) and not from limestone, the most favored soil for any Pinot variety. It is also a fairly fruity and German-speaking wine rather than a pure mineral French wine. Tasted August 2017.

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# 2015 Weingut Beurer Stettener Pulvermächer Sauvignon Blanc

Muscat-Sylvaner is a variety that has a long tradition in the Remstal. However, this old name is not widely known anymore, whereas its modern name, Sauvignon Blanc, is all the more well known. This is a Remstal classic: Beurer's 2015 Stettener Pulvermächer Sauvignon Blanc that is marketed as "VDP Erste Lage" (so, premier cru). Cultivated in sandstone soils and predominantly fermented in large oak, the golden-yellow 2015 opens with a very clear, deep and spicy nose with earthy, leafy and lemony aromas. The fruit is nicely reduced here in favor of spiciness and terroir (and winemaking) expression. Full-bodied, intense and elegant, with remarkable finesse and ripe, juicy fruit, the 2015 reveals a certain sweetness that you don't find in really great Sauvignon Blancs but, in this case and combined with the fine tannins, is poising the pronounced and crystalline sandstone acidity very well. Excellent! Tasted August 2017.

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# 2015 Weingut Beurer Stettener Riesling Gipskeuper

Beurer's 2015 Stettener Riesling Gipskeuper opens with a clear and complex bouquet of ripe Riesling berries along with deep mineral flavors. Full-bodied, wide and mouthfilling, this is a powerful, intense and well-structured yet pure and finessed dry Riesling from deep and skeletal gypsum, chalk and dolomite soil. There are ripe peach and nectarine flavors in the finish, which is very long, pure and salty and reveals a really firm tannin structure. This is an impressive, powerful and persistent Riesling that needs a couple of years to shine bright. Its potential should be terrific. Tasted August 2017.

Lobut Carley

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#### 2015 Weingut Beurer Stettener Riesling Kieselsandstein

From vines that are 35+ years' old growing on rocky, mineral-rich sandstone soils (feldspar, mica, quartzite and dolomite), the goldenyellow colored 2015 Stettener Riesling Kieselsandstein opens with a fascinating complex and fresh bouquet of ripe Riesling fruits, crushed stones and vegetal flavors such as bouquet garni. Medium to full-bodied, concentrated, lush and intense but also pure, elegant and piquant, this is an expressive dry Riesling with grip, finesse and mineral tension in the finish that is a bit drying, though. 12.5% alcohol. Tasted in August 2017.

Libert Carker C

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# 2015 Weingut Beurer Stettener Lemberger Untere Bunte Mergel

Fermented with whole berries and aged for eight months in oak, the 2015 Stettener Lemberger Untere Bunte Mergel opens with a clear, dark cherry and spicy chocolate bouquet with some oaky flavors. It is clear, fresh and well defined. On the palate, this is a very fresh, pure and finessed red with good tannins and bitter orange flavors in the clear, intense and persistent finish. Good grip and an aromatic aftertaste. Tasted August 2017.

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