



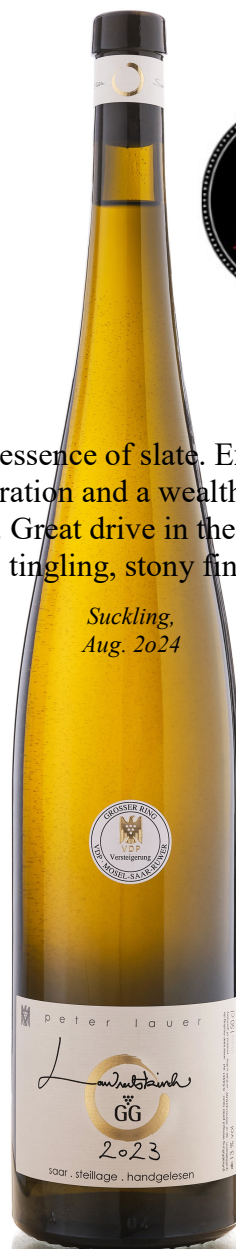
## 2024 AUCTION-WINES

vintage 2023

137th Wine-Auction, VDP.Mosel-Saar-Ruwer

8<sup>th</sup> of Nov. 2024, 13:00 pm (UTC+1)

**live-stream:** <https://www.youtube.com/user/VDPWeingueter>



“The essence of slate. Excellent concentration and a wealth of subtle nuances. Great drive in the extremely long, tingling, stony finish...”

*Suckling,  
Aug. 2024*

**LAMBERTSKIRCH  
GG**

VDP.GROSSE LAGE



- AUCTION -

120 bottles / o,75 L  
Tax = 70,- €

12 MAGNUM / 1,5 L  
Tax = 140,- €



2023

RS: 2,6 g/l  
Alc: 12,9 %  
Acidity: 5,3 g/l

Riesling vines planted from a selection massale of five 100-year-old vineyards of the Moselle: Saarburg, Wiltingen, Piesport, Cochem and Winingen.

Very complex bouquet: beguiling notes of sesame seeds, pine and wasabi nuts and wet slate, later nutmeg.

On the tongue, still youthful spice, with delicately implied meltiness. Strong, salty minerality. Bitter chocolate on the lush and powerful finish.

An exceptionally great dry SaarRiesling.



Christoph Raffelt ([www.originalverkorkt.de](http://www.originalverkorkt.de)), Aug '24

98/100 James Suckling, Aug. 2024

AP-Nr. 141/24

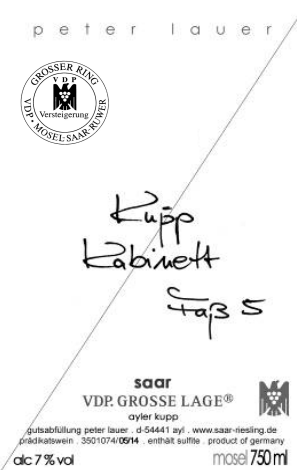
**Faß 5  
KABINETT  
AYLER KUPP  
RIESLING**

VDP.GROSSE LAGE

720 bottles / o,75 L  
Tax = 30,- €

24 MAGNUM / 1,5 L  
Tax = 60,- €

3 JEROBOAM / 3 L  
Tax = 120,- €



2023

RS: 42 g/l  
Alc: 7,8 %  
Acidity: 10,9 g/l

It offers a gorgeously fresh nose made of lemony elements, melon, pear, white flowers, wet stone, and a hint of gooseberry. The wine is admirably juicy and playful on the palate and leaves a nice sense of precision, nuance, and grip in the long and engaging finish. The aftertaste is superbly racy and juicy, yet also subtle and delicately smooth. This gorgeous wine with great Kabinett-styled cut will prove a winner at maturity, where it could well exceed our high expectations as it blossoms aromatically.

2029-2049

93/100 Mosel Fine Wines (2022s)

AP-Nr. 05/24



## Faß 23

SPÄTLESE\*\*

AYLER KUPP

RIESLING

VDP.GROSSE LAGE

300 bottles / 0,75 L

Tax = 40,- €

12 MAGNUM / 1,5 L

Tax = 80,- €

3 JEROBOAM / 3 L

Tax = 160,- €

peter lauer



Kupp  
Spätlese  
Faß 23

saar  
VDP.GROSSE LAGE®  
ayler kupp  
gutsabfüllung peter lauer · d.5441 ayf · www.saar-riesling.de  
prädikatswein · 3501074/2314 · enthält sulfite · product of germany  
alc 7,5% vol mosel 750ml

2023

RS: 73 g/l

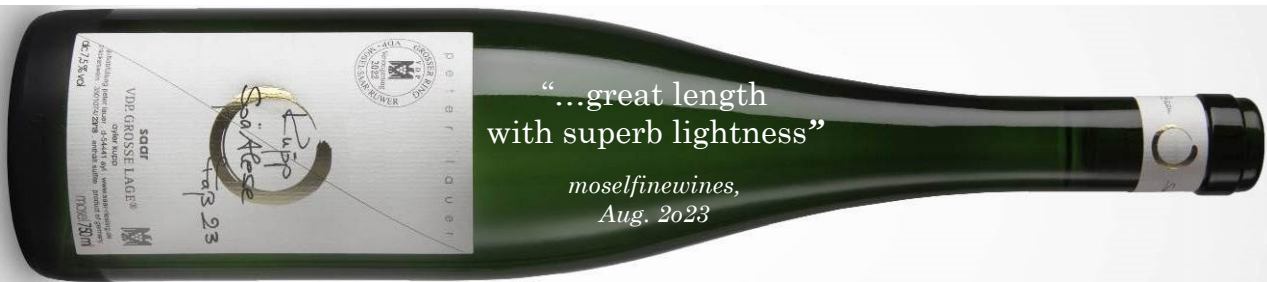
Alc: 7,6 %

Acidity: 8,9 g/l

It offers a stunning and flowery nose of grapefruit, whipped cream, a hint of pear, passion fruit, fine herbs, and a hint of smoke. The wine is superbly nuanced and precise on the silky and juicy palate, and leaves a stunning feel of cream, juicy orchard fruits, and some herbal elements in the long finish. The aftertaste proves multi-layered and utterly delicious. This Spätlese is easily one of the finest ever which we have tasted from this vineyard! 2019-2019

AP-Nr. 23/24

94/100 Mosel Fine Wines (2022s)



## AUSLESE

SAARFEILSER

RIESLING

- AUCTION -

VDP.GROSSE LAGE



120 bottles / 0,375 L

Tax = 40,- €

60 bottles / 0,75 L

Tax = 80,- €

peter lauer



2023

Saarfeiser  
Auslese

saar  
VDP.GROSSE LAGE®  
166, tleibshausen  
gutsabfüllung peter lauer · d.5441 ayf · www.saar-riesling.de  
prädikatswein · 3501074/3424 · enthält sulfite · product of germany  
alc 7% vol mosel 375ml

2023

RS: 114 g/l

Alc: 7,1 %

Acidity: 8,1 g/l

The Saarfeiser Auslese was made from partially (8-10%) botrytized fruit harvested at 106° Oechsle from this gravel-slope. It offers a great "Auslese GK" nose made of baked pineapple, cream, coconut, barbeque herbs, honeyed raisin, and smoke. The wine is beautifully creamy (and almost oily) on the palate yet lifted by a great sense of acidity. The finish is all about exotic fruits dipped into almond cream. This is a hugely enjoyable and almost "drinking" expression of Auslese GK styled wine. What a great success! 2033-2053

AP-Nr. 34/24



## How can I bid ?

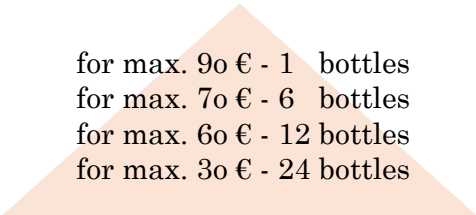
**Bidding** is possible only through a commission agent; this agent bids on behalf of the buyer and accepts bidding orders from private consumers, wine merchants or restaurants. **Contact** to your commissioner, see below.

You can bid live on the auction by an **online-account** too. (please ask your commissioner)

**General information** about the auction: <https://www.vdp.de/en/vdpauction-mosel>

**Bidding-Recommendation:** bid(s) in form of a pyramid increases your chances...

Example:



for max. 90 € - 1 bottles  
for max. 70 € - 6 bottles  
for max. 60 € - 12 bottles  
for max. 30 € - 24 bottles

The 2023 auction can be followed via **livestream** on the YouTube channel "[VDPWeingueter](https://www.youtube.com/user/VDPWeingueter)". (<https://www.youtube.com/user/VDPWeingueter>)

## The commissioners

The wine commission agents listed below accept your orders and provides you with an online account to bid live:

### ULRICH ALLENDORF

**ADDRESS** Kirchstraße 69  
65375 Oestrich-Winkel  
**TEL** +49 (0) 67 23 / 91 85 13  
**MAIL** ulrich.allendorf@allendorf.de

### DR. FABIAN FREISBERG | WEINKOMMISSION DR. FREISBERG

**ADDRESS** Brahmstrasse 5  
56075 Koblenz  
**TEL** +49 (0) 170 / 3037969  
**MAIL** post@fabianfreisberg.com

### JOACHIM DÜNWEG | WEINKOMMISSION DÜNWEG

**ADDRESS** Postfach 28 | (Römerstraße 16)  
54347 Neumagen - Dhron  
**TEL** +49 (0) 6507 / 25213

### MATTHIAS HILD | WEINKOMMISSION JOHANN HILD E.K.

**ADDRESS** Bahnhofstraße 33  
54457 Wincheringen  
**TEL** +49 (0) 6583 / 527  
**MAIL** info@hild-wein.de

### JOHANNES SELBACH | WEINKOMMISSION J.U.H. SELBACH GMBH & CO.KG

**ADDRESS** Gänsefelderstraße 20  
54492 Zeltingen-Rachtig  
**TEL** +49 (0) 6532 / 95380  
**MAIL** vinothek@selbach-oster.de

### SIGRID HABER

**ADDRESS** Ockenheimer Chaussee 16a  
55411 Bingen am Rhein  
**TEL** +49 (0) 1570 / 833 651 69  
**MAIL** info@weinkommission-haber.de

### AGI RESS | KARL A. RESS WEIN KG -EXPORT- SERVICE

**ADDRESS** Am Hendelberg 15  
65375 Oestrich-Winkel  
**TEL** +49 (0) 6723 / 91900  
**MAIL** agi@ress-wein.de

### ELMAR BERGWEILER| WEINKOMMISSION BERGWEILER

**ADDRESS** Hauptstraße 144  
54470 Bernkastel-Wehlen  
**TEL** +49 (0) 6531 / 91400  
**MAIL** info@ElmarBergweiler.com