# ROBERTPARKER.COM Reviewed by Stephan Reinhardt

#### 2016 KARTHÄUSER Riesling trocken / 92

From a warm, early ripening terroir on the weathered sandstone soils of the Rotliegend period, the 2016 Nahe Riesling Laubenheimer Karthäuser Trocken intermixes tropical fruit aromas with precise mineral and herbal aromas on the bright, fine and multilayered nose—fascinating! On the palate, this is a highly finessed and elegant Riesling: dry, pure and saltymineral, with very delicate acidity and lingering salinity. Great class. The wine is widening on the palate, conquering the whole mouth with gorgeous fruit juice that is not just lush and intense but also pure, fresh and mineral, with gooseberry flavors, great finesse and tension. The 2016 is one of the finest Karthäuser Rieslings from Martin Tesch that I can remember. A highly elegant and complex Riesling with a fine but tight structure and a pure, long and stimulatingly salty finish.

## JAMESSUCKLING.COM Reviewed by Stuart Pigott

#### 2017 KARTHÄUSER trocken / 93

Needs some aeration for the wild berries to enrich the intensely herbal bouquet, but there's already a ton of white peaches on the palate and mineral acidity that energizes this tightly wrapped package. Dramatic and austere finish. Drink or hold. Screw cap.

## JANCISROBINSON.COM Reviewed by Jancis Robinson MW

### 2017 KARTHÄUSER Riesling trocken / 16.5

Amphitheatre of weathered sandstone facing south west retains warmth and its grapes are the first to ripen.

Broad, earthy nose with immediate appeal on the nose and then very pronounced acidity. Very much a game of two halves, this wine. I'd wait until next year before broaching it to see how the nose and palate integrate. Really vibrant on the palate but the acidity dominates for now. Drink: 2019-2024

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