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"A 'Perfect Vintage' in Rheinhessen? 2025 Could Be One for the Ages"
(Ryan Montgomery, JamesSuckling.com September 3rd, 2026)

The JamesSuckling.com tasting team rated nearly 1,200 wines for our latest Weekly Tasting Report, mostly from Germany and Portugal, with Staff Writer and Critic Ryan Montgomery leading the way in the Rheinhessen wine region of Germany.

Amid the dramatic, almost catastrophic weather that Germany and much of Europe are seeing in 2026, Ryan found himself having juxtaposed discussions with the vignerons of Rheinhessen while he was on his recent nine-day trip through the region. While growers looked at the difficult season unfolding around them, they were releasing a 2025 vintage that is shaping up to be one for the ages.

What became clear across Ryan's tastings of nearly 450 wines was how much the equation has changed in Rheinhessen. Global warming has increased the qualitative capacity of the region, particularly for dry riesling. Long gone are the years when high residual sugar was needed to balance the ruthless acidity of cooler vintages. In 2025, concentration, ripeness and acidity came together, allowing growers to make dry, structured and long-aging wines without sacrificing freshness.

HÖLLE

Thörle Saulheim Hölle Riesling 2025 – 99 points

Finely detailed with impressive poise. Salty lemons intertwine with some spices and floral lift alongside chalky minerality and a flinty, reductive edge. The palate is compact and tense, highlighting a nervy backbone of high-voltage acidity leading to a profound finish. An epic, structured wine built for a long time in the bottle. Drink or hold.

Thörle Saulheim Hölle Spätburgunder 2024 – 99 points

There's an ethereal feel here, with crystalline purity, luscious red fruit, a spicy mineral drive and some citrus and herbal notes. Sleek and precise, showing a silky midpalate and long, mouthwatering, chalky tension, with an earthy, savory edge that lasts for minutes. An excellent pinot noir of the highest order. Drink or hold.

Thörle Saulheim Hölle Riesling Beerenauslese 2025 0,375l – 99 points

An immensely spicy, floral and densely packed wine with plenty of freshness and purity underneath lashings of tropical fruit, lychees, blossoms, peaches and honey. The succulent, profoundly deep palate is enormously complex, with tense acidity that cuts through the viscous 226 g/L of residual sugar in near-perfect harmony. This will still be drinking well in 100 years. Excellent. Drink or hold.

Thörle Saulheim Hölle Riesling Auslese 2025 – 97 points

Perfumed and sleek, offering lively peaches, nectarines, orange blossoms and lemons with a chalky, salty edge. The textural palate shows fine-boned acidity and juicy, densely packed yellow fruit with mineral tension and 8.4 g/L of acidity cutting through 112 g/L of residual sugar. Still a very young auslese: drinking so tantalizingly well now, but give it some time for full reward. Drink or hold.

Thörle Saulheim Hölle Riesling Kabinett 2025 – 95 points

A sleek, refined Kabinett with juicy lemons, apple blossom, wet stones and a slightly reductive edge. The palate is compact with a stylish, fruit-driven mid palate and a long, refreshing finish. 35 g/L of sugar with 9 g/L of acidity are in lovely harmony. Drink or hold.

SCHLOSSBERG

Thörle Saulheim Schlossberg Spätburgunder 2024 – 96 points

This premiere release is full of class, poised in the glass with high-toned red fruit, dark cherries, ferrous earth, herbal tones, some gamy notes and a chalky mineral feel. The palate is tense and nervy with firm yet finely integrated tannins, bright acidity and a long, mouthwatering finish. Some time in the cellar will help, but it's lovely and vibrant now. Drink or hold.

Thörle Saulheim Schlossberg Riesling 2025 – 96 points

Salty with lovely tension, purity and verve, showing racy, juicy citrus, some blossoms and pepper with a flinty edge. The palate is nervy, with a long line of acidity and a compact finish. A complex, mineral-driven bottling from 50-year-old vines. Drink or hold.

Thörle Saulheim Schlossberg Riesling Kabinett 2025 – 96 points

Flinty, smoky reduction alongside tense citrus, white stone fruit, some spices and profound notes of wet stones with some apple blossoms. The taut, mouthwatering palate shows racy acidity with some salt underneath 35 g/L of residual sugar. This is high-voltage, delivering a long, refreshing, almost puckering finish. Rock 'n' roll. Drink or hold.

PROBSTEY

Thörle Saulheim Probstey Spätburgunder 2024 – 98 points

A serious release with great depth of flavor and intensity and a sleek, crystalline feel. Bright red and dark fruit with some wet stones, hibiscus and citrus peel framed by a profound mineral chalkiness. Silky with a midweight palate and fine-grained yet firm tannins, showing mouthwatering tension and vibrant fruit. Drink or hold.

Thörle Saulheim Probstey Riesling Beerenauslese 2025 0,375l – 98 points

Exotic fruit with apricots, sliced pineapple, honey, caramelized sugar, creme brulee, lemon curd, citrus blossoms and chalk. The nervy, spicy palate shows a textural, rounded mouthfeel. So concentrated with 211 g/L of residual sugar, refreshed by 10.5 g/L of acidity and finishing with a profound fruity sweetness and chalky tension. This will last longer than a human lifespan. Drink or hold.

Thörle Saulheim Probstey Riesling 2025 – 97 points

Sleek and compact, showing some juicy lemons and nectarines with a floral lift and wet-stone minerality. Some grip from extraction on the palate, with plenty of tension and verve. The fruit-driven, mineral finish has a chalky, salty edge, revealing lovely depth from 50-year-old vines. Still a little shy, but a long life ahead in the bottle. Drink or hold.

TEUFELSPFAD

Thörle Essenheim Tefuelspfad Riesling Beerenauslese 2025 0,375l – 97 points

Absolutely divine, full of class and precision, showing lemon curd, citrus blossoms, honey and pastry, with underlying freshness and a floral lift. The silky palate offers long, succulent depth and densely packed fruit cut through with 10.8 g/L of tense acidity. Wonderfully balanced, with a mineral finish. Built for a lifetime in the cellar. Drink or hold.

SAULHEIM

Thörle Saulheim Spätburgunder Kalkstein 2024 – 95 points

Fine-boned and focused with some old vine depth, bringing red cherry, hibiscus, citrus peel, chalk, wet stone, spice and herbal lift. The palate is tense and driven with salivating minerality coupled with fine-grained tannins and taut acidity with an earthy, savory-edged finish. Give some time in the cellar but plenty of early drinking appeal. Drink or hold.

Thörle Kalk & Kreide Saulheim Chardonnay & Weissburgunder 2025 – 94 points

Toasty with fleshy yellow fruits, smoky reduction and some salt. The palate is textural and rounded with a fine line of acidity and a zesty, salty character with plenty of tension, focus and texture. A blend of 60% chardonnay and 40% weissburgunder with a Burgundian feel. Drink or hold.

Thörle Grauburgunder Rheinhessen Saulheim 2025– 94 points

Flinty and smoky reduction underneath fresh lemon and white stone fruits with a stony mineral drive. The palate is textural with a salivating, chalky mouthfeel cut with taut acidity and a moreish, fleshy finish showing great tension and purity with a spicy, salty edge. Drink or hold.

Thörle Saulheim Riesling Kalkstein 2024 – 94 points

Plenty of white peach with subtle overtones of fresh herbs and Amalfi lemon, this is a very fresh and elegant silvaner that has not a trace of the rusticity that often marks the wines from this grape. Long polished finish with good chalky minerality. From organically grown grapes. Vegan. Drink or hold.

RHEINHESSEN

Thörle Riesling Austernkalk trocken Rheinhessen 2025 – 94 points

A delicate, sleek bottling full of nerve and tension with juicy citrus carrying a profound chalky, smoky reduction. The palate is salty and zesty with plenty of depth and purity, offering a long, textural mouthfeel cut with nervy acidity. This overdelivers for regional classification. Drink or hold.

Thörle Spätburgunder Rheinhessen 2024– 94 points

Lovely purity and focus here with vibrant red fruits, mineral tension with some chalk and flint and a soft crystalline feel. The palate is textural and nervy with fine-boned tannins, salivating acidity and piercing red fruits with plenty of style and class. This is a fine Bourgogne-level bottling full of class. Drink now.

Thörle Riesling Kabinett Rheinhessen 2025 – 94 points

Playful and fruity with a lovely citrus juiciness, peach, nectarine and chalk. The palate is tense and nervy with luscious fruit and a chalky finish, with a refreshing sweetness at 33 g/L of residual sugar. A delightful aperitif with plenty of class but drinking beautifully now. Drink now.

Thörle Riesling Spätlese Rheinhessen 2025 – 94 points

Crystalline purity with sleek precision, with a lovely perfume and blossom underneath, salty lemons, peach and nectarine with a salty edge. The palate is succulent with a tense, salivating intensity, densely packed fresh citrus juiciness and a long, tense finish. An excellent bottling built for the cellar but salivatingly delicious now. Drink or hold.

Thörle Chardonnay Rheinhessen 2025 – 92 points

Fresh and focused with bright, fruity appeal, plenty of chalk and good depth of flavor. The palate is sleek and textural, showing a lovely spicy, mineral edge and a salty touch. A playful and delicious bottling for a regional-level wine. Drink now.

Thörle Riesling trocken Rheinhessen 2025 – 92 points

A zesty, vibrant wine full of citrus and flint with a hint of reduction. The palate is juicy and tense with a fine line of acidity and a nervy feel. Great value for a lovely, entry-level, regional bottling. Drink now. Screw cap.