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# Decanter wine reviews: Chateau Changyu Moser XV



*Reports by James Button, Decanter Digital Wine Sub-Editor*

Austrian winemaker Lenz Moser has been working with his Chinese colleague to create a range of wines worthy of attention outside the province of Ningxia, China. Read the Decanter reviews on three wines from the Ningxia estate.

**Read about the chateau:**

**Changyu unveils €70m Chateau Changyu Moser XV winery**



Lenz M. Moser represents the fifth generation of the Moser family of the Niederösterreich region of Austria. He has been a consultant and winemaking advisor to Changyu since 2005.

His thinking is simple – minimal intervention in the vineyard and in the winery. Terroir is not the key here; the vines are only around 12 years old so the priority is to establish varietal typicity.

The warm continental climate, on the edge of a desert and shielded to the west by mountains, lacks rainfall. The vines absorb all 3000 sunshine hours and irrigation is vital to keep them alive. Ripeness is relatively easy to achieve, even at the winery's 1100 metre altitude.

Moser wishes to define the interplay of spice flavours as a defining trait of Ningxia wines, playing with oak and blending to achieve this. The latest vintages of Changyu's wines were launched last week [w/c 12/9] in the UK available from Bibendum, Berry Bros & Rudd and Wine Rack.





### Moser XV Cabernet Sauvignon 2015

Alc: 14%

Tasting notes: Ripe blackcurrant fruit nose with hints of green leaf, eucalyptus and violets. A menthol-like acidity opens into delicate blackberry fruit. Elegant and juicy with a long, soft finish.

Score: 88

Price: £10

### Moser Family Cabernet Sauvignon 2013

Alc: 14.5%

A slightly muted nose at first with hints of mint, eucalyptus and black fruit. Chalky tannins balance the subdued dark fruits and spice, with a trail of cranberry running through the middle. Slightly leafy and spicy on the finish, with a vibrant, fresh acidity and some alcohol warmth.

Score: 87

Price: £25

### Chateau Changyu Moser XV 2013

Alc: 15%

Dark fruit and blood orange aromas. Initial acidity leads into elegant hedgerow fruit with a minty character. Some dark and milk chocolate lends complexity and fine grained tannins add structure. A smooth texture with some heat on the finish.

Score: 89

Price: £50