



DR. LOOSEN 2021 Erdener Treppchen Riesling Kabinett

A thrilling and vibrant Riesling in the lighter Kabinett style, from red slate soil in the Mosel’s “little staircase” vineyard.

The Erdener Treppchen vineyard is so steep that, long ago, stone steps were built into the hillside to help workers reach the vines. The iron-infused, red slate soil produces wines that are muscular and complex, with an intense mineral finish. The early harvested Kabinett is a precocious wine, with red fruit aromas and an elegant yet muscular structure.

ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, Ernst “Erni” Loosen assumed ownership in 1988 and quickly propelled the reputation of Dr. Loosen into the highest echelon of Germany’s finest producers. With a focus on the old, ungrafted vines the estate owns in some of the Mosel valley’s best-rated vineyards, the wines clearly express their cool-climate origins through environmentally sensitive viticulture, strict harvest selection and gentle cellar practices.

THE 2021 VINTAGE

The year 2021 proved to be a stark contrast to the recent climate trend, because it was considerably cooler and wetter than the previous six years. This contrast led to challenges in the vineyard that had us working hard until the very last day, but it was all worth it. Our Rieslings shine with fine fruit, wonderful slate minerality and a pronounced raciness, which are all elements of a classic Mosel vintage and one that is already proving itself to be quite pleasurable to drink. We are also seeing a potential for the wines to develop in the cellar for quite some time.

[93] James Suckling

“Very spicy and crisp. Compact and very well structured for a Riesling Kabinett. Long and structured finish. So much drive and energy!” – August 2022

[88-90] Wine Advocate

“Lush and juicy on the palate, this is a dense and quite sweet but mouth-filling Kabinett with a good and grippy finish.” – August 2022

TECHNICAL INFO

Appellation: Mosel
Soil Type: Red Devonian slate
Age of Vines: 60 years average
Viticulture: Sustainable
Vinification: Cool fermentation in a combination of stainless steel tanks and traditional Fuder barrels; fermentation stopped by chilling
Alcohol: 8.5%
Residual Sweetness: 43.9 grams/liter
Total Acidity: 8.7 grams/liter
UPC: 183103000068

NUTRITION INFO

Calories: 99 per serving (5 oz.)
Carbohydrate & Sugar: 6.5 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

