



DR. LOOSEN

2021 Erdener Treppchen Riesling Spätlese

A bracing and forceful Riesling from fully ripe grapes grown in the iron-rich, red slate soil of the “little staircase” vineyard.

This vineyard is so steep that, long ago, stone steps (“Treppchen”) 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 Spätlese designation means that the grapes get an extra week or two of hang time, which helps them develop higher ripeness and deeper flavors.

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.

[94] James Suckling

“Very anise on the expressive nose, then a compact and racy palate with a ton of white tree fruits. Very vinous and well-structured, this is seriously on the dry side for a category often regarded as medium-sweet. Very long, crushed stone finish.” – August 2022

[93-94] Wine Advocate

“Coolish, precise and finely reductive on the pure and flinty nose. The bouquet is pretty complex, with refreshing lemon zest aromas. On the palate, this is refined and elegant, light-footed, crystalline, saline and stimulating.” – 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:** 8.0%
- Residual Sweetness:** 62 grams/liter
- Total Acidity:** 9.7 grams/liter
- UPC:** 183103000099

NUTRITION INFO

- Calories:** 106 per serving (5 oz.)
- Carbohydrate & Sugar:** 9.2 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

