



## DR. LOOSEN 2022 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 2022 VINTAGE

The 2022 growing season in the Middle Mosel was characterized by a warm spring, intense summer heat, and a severe drought that persisted from June to September. Overall, average must weights in 2022 were a bit lower than in recent years, leading Cellar Master, Berni Schug, to declare, “It’s a Kabinett year!” Nevertheless, through quick action and über-meticulous harvest selection, we brought in excellent quality fruit. The summer heat left us with slightly lower acidity levels, but it is an exceptionally well-integrated acid structure that beautifully complements the delicate nature of the vintage.

### [96] Wine & Spirits

*“Delivers focus, lift, and flavors tessellating through a long finish. This wine’s depth of fruit is absolutely delicious now and will reward time in the cellar.”*

— Jonathan Eichholz, March 2024

### [95] James Suckling

*“A revolutionary style of Mosel Kabinett! What an exciting interplay of racy acidity and exotic aromas. Stunning tannin structure that gives this a blast of energy and makes it feel much drier than it really is.”*

— Stuart Pigott, September 2023

### 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:** 39.1 grams/liter

**Total Acidity:** 8.2 grams/liter

**UPC:** 18310300068

### NUTRITION INFO

**Calories:** 96 per serving (5 oz.)

**Carbohydrate & Sugar:** 5.8 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**

