

# DR. LOOSEN 2023 Erdener Treppchen Riesling GG Alte Reben

A sleek and refined dry Riesling from 100-year-old, ungrafted vines in the red slate soil of the "little staircase" vineyard.

The Erdener Treppchen vineyard produces wines that are muscular and complex, with an intense mineral finish. Grosses Gewächs (GG) simply means "great growth" and is the designation for an estate's best dry wine from a Grosse Lage (grand cru) vineyard. From a parcel of extremely old vines ("alte Reben"), this wine was kept on the full lees for a year before bottling. The extended maturation time allows the wine to develop greater texture and a natural harmony.

#### THE 2023 VINTAGE

The 2023 growing season kicked off with a warmer-than-usual winter, leading to irregular rainfall and a dry early spring. The arrival of summer rains revitalized the vineyards, transforming them into lush green expanses and ensuring sufficient water reserves for ripening. The constant moisture required precise grape selection, which was adeptly managed by our highly skilled team. Late September brought beautiful weather for a superb harvest. The 2023 vintage showcases Riesling's resilience, with an excellent balance of quality and quantity, and a full range of exceptional wines.

#### ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, 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 that 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.

### [97] James Suckling

"An amazingly minerally dry Mosel riesling that seems to descend into your glass from the heavens like an angel." - Stuart Pigott, Dec. 2024

### [95] Decanter

"A monumental wine from a monumental site... The reddish, iron-rich slate soil contributes to a powerful and penetrating style." - Caro Maurer MW, Oct. 2024

## **TECHNICAL INFO**

Grape Variety: 100% Riesling Soil Type: Red Devonian slate

Age of Vines: Over 120 years; on original rootstocks

Viticulture: Sustainable

Vinification: Fermented with indigenous yeasts in traditional 1,000-liter Fuder casks; matured on the

full lees for 12 months; no bâtonnage

Alcohol: 12.5%

UPC: 183103000341

Residual Sweetness: 8.1 grams/liter Total Acidity: 6.9 grams/liter

## **NUTRITION INFO**

Calories: 110 per serving (5 oz.)

Carbohydrate & Sugar: 1.2 grams per serving

Fat & Cholesterol: None Sustainably Grown

Pesticide & Herbicide Free

**GMO Free** Gluten Free Vegan

