



DR. LOOSEN 2023 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 Kabinett from Erdener Treppchen is picked early in the harvest and is a precocious wine, with dense core of fruit, an elegant yet muscular structure, and a gently drying finish.

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.

[95] James Suckling

“Terrific drive and raciness on the compact and structured palate. Fantastic length. Beautiful balance in the long, complete finish.” – Stuart Pigott, Dec. 2024

[93] Mosel Fine Wine

“Gorgeously playful and nicely fresh on the palate, where a good touch of zest adds juiciness to the finish.” – Dec. 2024

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: 40.6 grams/liter
Total Acidity: 7.8 grams/liter
UPC: 183103000068

NUTRITION INFO

Calories: 97 per serving (5 oz.)
Carbohydrate & Sugar: 6 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

