



DR. LOOSEN 2023 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. The 2023 Treppchen Spätlese is pure and delicious, with a concentrated core of red fruits.

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 freshness and mineral energy on the compact and structured medium-bodied palate. Very long, beautifully balanced finish.” – Stuart Pigott, Aug. 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:** 54.2 grams/liter
- Total Acidity:** 8.0 grams/liter
- UPC:** 183103000099

NUTRITION INFO

- Calories:** 105 per serving (5 oz.)
- Carbohydrate & Sugar:** 8 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

