



DR. LOOSEN

2024 Erdener Treppchen Riesling Auslese

A gorgeous, nobly sweet and cellar-worthy Riesling, made from a special selection of botrytis-affected clusters.

From steep slate slopes along the Mosel, this Auslese captures the region's hallmark elegance. Late-harvested Riesling with noble rot influence offers flavors of candied lime, apricot compote, and wet-stone. The wine is dense, intensely flavored and rich on the palate, but balanced by Riesling's naturally crisp acidity and the muscular structure that comes from the red slate soil of the Erdener Treppchen vineyard.

THE 2024 VINTAGE

The 2024 growing season in the Mosel was marked by a series of climatic challenges, including spring frost, hail, and prolonged humidity, all of which contributed to a 30% reduction in yield. Despite these setbacks, the harvested grapes were completely healthy, thanks to improved conditions in early autumn and meticulous sorting during harvest. The wines are vibrant and charming, with a precise, fruity profile and bright acidity. Botrytis levels were low, making noble sweet wines especially scarce this vintage. As a result, 2024 is shaping up to be a quintessential Kabinett vintage—elegant, playful, and full of energy. It's a year that will reward early drinking but also offers promise for long-term aging.

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

"I love this stunning, youthful Auslese that marries substance to finesse and delicacy in a way that's very enchanting."

— Stuart Pigott, Sept. 2025

[96-98] Vinous

"The svelte, elegant palate has sweetness and finesse in equal measure. All is bordered by unbelievable acidity, purity, and total length." — Anne Krebiehl MW, Oct. 2025

TECHNICAL INFO

Grape Variety: 100% Riesling

Soil Type: Red Devonian slate

Age of Vines: Over 100 years; on original rootstocks

Viticulture: Sustainable

Vinification: Fermented in stainless steel; fermentation stopped by chilling

Alcohol: 9.0%

Residual Sweetness: 72.3 grams/liter

Total Acidity: 8.6 grams/liter

UPC: 183103000136 (750ml);
183103000303 (375ml)

NUTRITION INFO

Calories: 120 per serving (5 oz.)

Carbohydrate & Sugar: 11 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP

THIS RIESLING IS:

