



DR. LOOSEN

2024 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.

Each Grosses Gewächs (GG) Riesling is a snapshot of a single, world-class vineyard — capturing its soil, slope, and microclimate with dry, crystalline precision. Meaning “great growth,” Grosses Gewächs is the designation for a producer’s top dry wine from a Grosse Lage (grand cru) vineyard. From a parcel of extremely old vines (“alte Reben”), Erdener Treppchen produces wines that are muscular, complex, and have an intense mineral finish.

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

“Striking nose of sliced fennel and fennel seeds. Compact and crisp, this remarkable GG has tons of structure and very good concentration.” — Stuart Pigott, Sept. 2025

[92-94] Vinous

“The palate tingles with the zestiness of tangerine and salty flavor. A certain lightness is beautifully bedded on smooth, dense creaminess and svelteness.” — Oct. 2025

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%
- Residual Sweetness:** 7.0 grams/liter
- Total Acidity:** 7.8 grams/liter
- UPC:** 183103000341

NUTRITION INFO

- Calories:** 110 per serving (5 oz.)
- Carbohydrate & Sugar:** 1 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

