



DR. LOOSEN

2024 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 a dense core of fruit, an elegant yet muscular structure, and a gently drying 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

"Concentrated and complex. This is still very young, but already has a fantastic texture that makes it stand out in the crowd of Mosel wines made in this style. Very crisp and dynamic finish." – Stuart Pigott, Sept. 2025

TECHNICAL INFO

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: 8.0%

Residual Sweetness: 39.2 grams/liter

Total Acidity: 9.5 grams/liter

UPC: 183103000068

NUTRITION INFO

Calories: 93 per serving (5 oz.)

Carbohydrate & Sugar: 5.8 grams per serving

Fat & Cholesterol: None

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP

