



DR. LOOSEN 2024 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 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.

[97] James Suckling
– *Top 100 Wines of Germany 2025 #63*

“In spite of the lightness of the body it has terrific concentration and wonderful salty minerality that electrifies the palate.” – Stuart Pigott, Sept. 2025

[95-97] Vinous

“A tangerine dream, uniting superb aromatics with gorgeous tanginess. Tanginess in fact, is the central theme on this mouthwateringly bright, vividly juicy, light-footed Riesling.” – Anne Krebiehl MW, Oct. 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: 8.5%
Residual Sweetness: 54.2 grams/liter
Total Acidity: 8.0 grams/liter
UPC: 18310300099

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



VDP

THIS RIESLING IS:

