



DR. LOOSEN

2025 Erdener Prälat Riesling Auslese Goldkapsel

A gloriously dense and complex dessert-style Riesling from the most extraordinary single-vineyard site in the Mosel valley.

Erdener Prälat is one of the the greatest vineyards in the Mosel region. This four-acre site has perfect southern exposure, a 100-percent (45°) slope, very old vines in ancient red slate soil, and an ideal location directly adjacent to the river. It always produces the richest, most kaleidoscopic wines of all our Grosse Lage (grand cru) sites. This special-selection Auslese is made from clusters that were fully botrytis affected, for a luscious, intensely concentrated dessert wine.

THE 2025 VINTAGE

The 2025 growing season in the Mosel was defined by steady development and overall balance, with a cool start followed by warm, favorable conditions through spring and summer. Dry weather during flowering led to a strong and uniform fruit set, while a warm August supported healthy ripening and allowed for an early start to harvest. Rain during the core picking period reduced yields in some parcels, but careful vineyard work and strict selection preserved fruit quality. The wines are delicate and precise, with bright acidity, clear fruit expression, and excellent harmony.

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 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.

[96+] Falstaff

"Features vibrant, ripe acidity and a delicate sweetness – both perfectly integrated – delivering power alongside great elegance, with abundant spice, notes of candied fruit, and a mineral character." – Nov. 2026

[95-97] Vinous

"Shimmers gently with ripe peach on the nose. Finest acidity, supported by saltiness, gives gorgeous contour to this supple wine. Yes, this is powerful, but there is exquisite contour. This will endure."
– Anne Krebiehl MW, Sept. 2026

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Red Devonian slate
Age of Vines: Over 100 years; on original rootstocks
Viticulture: Certified sustainable (Eco-Step)
Vinification: Cool fermentation in stainless steel. Fermentation stopped by chilling.
Alcohol: 9.5%
Residual Sweetness: 71.9 grams/liter
Total Acidity: 8.1 grams/liter

NUTRITION INFO

Calories: 124 per serving (5 oz.)
Carbohydrate & Sugar: 10.6 grams per serving
Fat & Cholesterol: None
Sustainably Grown
GMO Free
Gluten Free
Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet