



DR. LOOSEN

2025 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 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 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.

[93-95] Vinous

"The palate is supple, smooth, juicy, bold and comes with some weight. Full sweetness is filled with that ripe, smooth, juicy candied peach, pristine, sweet, bold and long."
— 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: Fermented in stainless steel; fermentation stopped by chilling
Alcohol: 9.5%
Residual Sweetness: 65.8 grams/liter
Total Acidity: 8.1 grams/liter
UPC: 183103000136 (750ml); 183103000303 (375ml)

NUTRITION INFO

Calories: 120 per serving (5 oz.)
Carbohydrate & Sugar: 9.7 grams per serving
Fat & Cholesterol: None
Sustainably Grown
GMO Free
Gluten Free
Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet