



DR. LOOSEN

2025 Erdener Treppchen Riesling GG Alte Reben

A sleek and refined dry Riesling from 120-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, crystallline 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 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..

[97] James Suckling

"Nervy and zesty, packed full of minerals with some citrus blossom aromas underneath the juicy fruit and smoky edge. The palate is tense and fine boned, with long, succulent, flashy minerals." — Ryan Montgomery, Aug. 2026

[95-97] Vinous

"Stony straightness and yeasty creaminess perform in perfect synchronicity." — Anne Krebiehl MW, Sept. 2026

[95+] Falstaff Nov. 2026

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Red Devonian slate
Age of Vines: Over 120 years; on original rootstocks
Viticulture: Certified sustainable (Eco-Step)
Vinification: Fermented with indigenous yeasts in neutral oak Fuder casks; matured on the full lees for 12 months; no bâtonnage
Alcohol: 12.5%
Residual Sweetness: 8.9 grams/liter
Total Acidity: 7.6 grams/liter
UPC: 183103000341

NUTRITION INFO

Calories: 111 per serving (5 oz.)
Carbohydrate & Sugar: 1.3 grams per serving
Fat & Cholesterol: None
Sustainably Grown
GMO Free
Gluten Free
Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet