



DR. LOOSEN

2025 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 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. 2025 is shaping up as a refined and versatile vintage, offering immediate charm alongside the structure to age gracefully.

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.

[94] Stuart Pigott Reviews

"Mineral and slightly floral aroma, rather closed, delicate sweetness, acidity and a hint of bitterness are well balanced, lovely freshness, rather slender."
— Frank Ebbinghaus, May 2026

[93-95] Vinous

"Opens with creaminess and supple tangerine. This is bold, round and ripe, with broad shoulders and exquisite length." — Anne Krebiehl MW, Sept. 2026

TECHNICAL INFO

Soil Type: Red Devonian slate
Age of Vines: 60 years average
Viticulture: Certified sustainable (Eco-Step)
Vinification: Cool fermentation in a combination of stainless steel tanks and traditional Fuder barrels; fermentation stopped by chilling
Alcohol: 8.5%
Residual Sweetness: 64.5 grams/liter
Total Acidity: 8.8 grams/liter
UPC: 183103000099

NUTRITION INFO

Calories: 112 per serving (5 oz.)
Carbohydrate & Sugar: 9.6 grams per serving
Fat & Cholesterol: None
Sustainably Grown
GMO Free
Gluten Free
Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet ▼ | Sweet