

Dr Loosen

The Dr. Loosen Erdener Treppchen Riesling Kabinett is a thrilling example of the Kabinett style, combining elegance, complexity, and a touch of sweetness with the classic minerality of Mosel Rieslings. This wine delivers a refreshing balance of vibrant acidity and red fruit aromas, perfect for those who appreciate refined German Rieslings.

DR. LOOSEN

95 James Suckling



Alcohol :8,50 %

Composition: 100% Riesling

Erdener Treppchen Riesling Kabinett 2024

Mosel, Germany

Region and Vineyards

The **Erdener Treppchen** vineyard is located in the heart of the **Mosel** region, Germany's premier Riesling-producing area. Known for its steep, terraced hillsides, this vineyard gets its name from the stone steps, or "little staircase," built into the slope to allow vineyard workers to reach the vines. The vineyard's **red slate soils**, rich in iron, contribute to the muscular and mineral-driven nature of the wines produced here.

The vines in the Erdener Treppchen vineyard average **60 years** in age, with deep roots that draw out the distinctive minerality of the site. The cool climate of the Mosel ensures slow ripening, allowing for balanced acidity and concentrated flavors.

Winemaking

This vintage in the Middle Mosel was marked by a warm spring, intense summer heat, and a severe drought from June to September. Despite these challenges, **Dr. Loosen** was able to harvest excellent-quality fruit by meticulously selecting grapes and acting quickly during the harvest. The slightly lower acidity levels in this vintage are exceptionally well-integrated, resulting in a beautifully balanced wine.

This Riesling is fermented at cool temperatures in a combination of **stainless steel tanks** and traditional **Fuder barrels**. The fermentation is stopped by chilling, preserving the wine's delicate sweetness and natural acidity. The **Erdener Treppchen Riesling Kabinett** has an alcohol content of **8.5%**, with **39.1 grams/liter** of residual sugar and **8.2 grams/liter** of total acidity.

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Tasting Notes

- **Aroma**: The wine presents vibrant aromas of **red fruits**, such as red apples and strawberries, along with a distinct minerality that comes from the iron-rich slate soils.
- **Palate**: On the palate, it is elegant yet structured, with a refreshing interplay of **racy acidity** and ripe fruit flavors. The wine's **mineral finish** adds complexity, while its sweetness is beautifully balanced by the fresh acidity.
- **Finish**: The finish is **long and precise**, showcasing the muscular structure of the wine and its intense mineral backbone.

Did You Know?

The **Erdener Treppchen vineyard** is named after the steep steps that were built centuries ago to help workers access the vineyard's challenging slopes. The **red slate soils** in this vineyard are unique to the Mosel, imparting a distinctive **mineral intensity** to the wines produced here, making them highly sought after among Riesling enthusiasts.

Wine Pairing Ideas

- **Spicy Asian cuisine**: The vibrant acidity and slight sweetness of the wine make it an ideal match for spicy dishes like Thai curry or Szechuan chicken.
- **Fresh seafood**: The minerality and freshness of this Riesling complement delicate seafood dishes such as oysters or shrimp.
- **Soft cheeses**: The balance of acidity and sweetness pairs beautifully with creamy cheeses like Brie or Camembert.

95 James Suckling

James Suckling (JS) : 95 Points (2024)

A concentrated and complex Kabinett with a wealth of anise, fennel and savory complexity. This is still very young, but already has a fantastic texture that makes it stand out in the crowd of Mosel wines made in this style. Very crisp and dynamic finish. Drinkable now, but best from 2026. Screw cap.

92

Robert Parker (RP) : 92 Points (2024)

The 2024 Erdener Treppchen Riesling Kabinett opens with a generous and intense bouquet of fully ripe, fleshy and well-concentrated fruits intertwined with finely weathered blue slate aromas. Even pink (or overripe) fruit aromas appear but are balanced by the characteristic flinty slate aromas. Savory and enormously vital on the palate, this is a medium-bodied, dense, intense and saline as well as crisp and seriously structured Kabinett from the famous Treppchen. It has a mouthwatering and crisp finish and is very promising though still very young. 8% stated alcohol. Screw cap. Tasted in October 2025.

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Wines & Spirits (W&S) : 96 Points (2022)

The centuries-old stone steps at Erdener Treppchen speak to the historic significance of this steep iron-rich slope. This is a truly impressive Kabinett that transports you through the spectrum of cherries and apples. After piquing your interest with its alluring nose, on the palate it delivers focus, lift, and flavors tessellating through a long finish. This wine's depth of fruit is absolutely delicious now and will reward time in the cellar. (3/2024)