



Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann was all smiles when chatting about his 2024 collection: "We also got hit severely by frost, albeit nothing like our colleagues in the Saar and Ruwer. Still, we lost 75% of our grapes in Kinheim, one of our main vineyard sources. But the good thing about the growing season of 2024 is that we saw rain when we needed it. The grapes had no drought stress, and this yielded grapes with incredibly high levels of dry extracts. We have lost some yields due to diseases though, so our yields are ok but not great. One of the defining aspects of the vintage was the cool harvest season. It meant that sugar concentrations only went up very slowly and we had the luxury to wait and be very selective in our picks of clean grapes for Kabinett and Spätlese level fruit. Our harvest lasted from September 28 to late October. We are known for high end wines, but this proved quite elusive in 2024 as botrytis hardly developed. Eventually, we managed to bring in one BA. We gambled for a bit with Eiswein, and our efforts were rewarded with one late Eiswein on January 14, 2025! All in all, 2024 delivered beautiful wine with lightness but also lots of dry extracts, thanks to the wet summer. I see it as a great Kabinett and Spätlese vintage!"

Despite the frost and disease impact, the Estate was able to produce its usual portfolio of wines except for the Würzgarten GG. Also, its sweet portfolio is limited to "only" a set of Auslese, one BA, and one Eiswein. The big news here is of course that Christian Hermann formally joined the VDP Mosel earlier this year so his 2024 collection will follow the structure of the VDP. In practice, this leads to hardly any difference as Christian Hermann had already restructured his portfolio on "VDP-like" principles. On top of his Riesling wines, the Estate also produced its regular and Pinot Noir Reserve (to be released as a Pinot Noir GG), both of which will be released in subsequent years. Being part of the VDP means that the Estate will also bring a special lot of Ürziger Würzgarten Kabinett Alte Reben and its Erdener Prälat Spätlese Alte Reben to this year's Auction.

Christian Hermann and his team crafted a stunning collection of wines in 2024. They shine through incredible light-footed playfulness, yet are intense and packed with flavors. The Kabinett Alte Reben bottlings are simply magical. The Spätlese have the lightness of old-style Spätlese, yet with incredible internal structure. The Auslese, made mostly from clean fruit, are little jewels of finesse and precision. There is the saying that one recognizes a great Estate at the quality of its basic wines: Well, its basic wines are some of the finest we tasted this year. Also, as if this was not enough, Dr. Hermann also crafts some of the finest Pinot Noir from the Mosel and in particular the 2023 "regular" Pinot Noir is very hard to resist. Yet again, Dr. Hermann shows that it is now one of the leading Estates in the region.

NB: The 2024er Försterlay GG and Treppchen GG will be reviewed in Issue No 77, to be released by early September. The auction wines will be reviewed in Issue No 78, to be published before the November Auctions. The 2024er Pinot Noir will be reviewed upon commercial release.

2024er	Dr. Hermann	Erdener Prälat Riesling Beerenauslese Alte Reben GK	22 25	98
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The 2024er Erdener Prälat Riesling Beerenauslese Alte Reben GK was made with fully botrytized fruit harvested at 145° Oechsle on over 100-year-old un-grafted vines and was fermented down to fully noble-sweet levels (210 g/l). It offers a superb and remarkably fresh nose made of pear, pineapple, coconut, almond cream, and dried fruits. The wine proves superbly engaging (despite the concentration) on the palate, as it unleashes fresh pineapple, cream, and floral elements on top of dried fruits and honey. The finish is vibrating, pure, and packed with juicy flavors. This is a remarkable BA, which combines the freshness of an Auslese lange GK with the complexity of a TBA. What a great success! 2034-2064

2024er	Dr. Hermann	Erdener Prälat Riesling Auslese Alte Reben	19 25	97
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The 2024er Erdener Prälat Riesling Auslese Alte Reben was harvested from clean but golden grapes at 92° Oechsle on 100-year-old vines and was fermented down to sweet levels of residual sugar (93 g/l). This offers a stunningly pure nose, even if it is a touch reserved at first, made of pineapple, whipped cream, fresh herbs, and fine spices. The wine proves superbly intense and beautifully concentrated on the palate but, far from being cloying, reveals an incredible light-footed and airy feel of clean exotic fruits in the long finish. The aftertaste is all about pineapple, chalky elements, a hint of honey, and cassis. This is a huge success! 2034-2064

2024er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 25	95
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The 2024er Erdener Herzlei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 86° Oechsle on 130-year-old un-grafted vines in this prime sector of the Treppchen and was fermented down to sweet levels of residual sugar (70 g/l). It offers a stunning nose made of yellow peach, brown sugar, pineapple, laurel, cream, and smoke. The wine is superbly precise, light-footed (for a Spätlese), and subtly creamy on the palate. The finish is remarkably elegant and superbly refined. What a great and real Spätlese in the making! 2034-2054

2024er	Dr. Hermann	Erdener Prälat Riesling Auslese Alte Reben GK	13 25	95
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The 2024er Erdener Prälat Riesling Auslese Alte Reben GK was harvested from 15% botrytized-affected grapes at 103° Oechsle on 100-year-old vines and was fermented down to noble-sweet levels of residual sugar (107 g/l). It offers a stunning and extremely precise nose made of honey, date, baked pineapple, coconut, laurel, and cream. The wine is driven by beautifully honeyed elements on the palate before exotic fruits and fine grapefruit zesty elements come through in the long finish. The wine is not overpowering but finely chiseled and beautifully packed with refined flavors. This is quite a *tour de force* in 2024! 2034-2054



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2024er	Dr. Hermann	Erdener Treppchen Riesling Auslese Alte Reben	16 25	95
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The 2024er Erdener Treppchen Riesling Auslese Alte Reben was made from clean but golden grapes harvested in the original Onnerts sector at 90° Oechsle and was fermented down to noble-sweet levels of residual sugar (80 g/l). It offers a stunning nose of pear, kumquat, pineapple, white flowers, and sugar brown. The wine proves stunningly airy and elegant on the palate, where purity plays with freshness and depth of flavors. A touch of honey adds to the finesse and rounds the incredible refined and elegant feel in the aftertaste. What a great success! 2034-2054

2024er	Dr. Hermann	Erdener Treppchen Riesling Kabinett Alte Reben	17 25	95
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The 2024er Erdener Treppchen Riesling Kabinett Alte Reben was made from over 100-year-old un-grafted vines in the prime Onnerts sector of the vineyard situated just above Prälät at 80° Oechsle and was fermented in Fuder cask down to fruity-styled levels of residual sugar (50 g/l). This offers a gorgeous nose of white peach, herbs, spices, and flowers. The wine proves superbly playful and elegant on the palate, where the fruit is packed with peach, citrusy fruits, and whipped cream in the finish. The balance in the finish is simply remarkable. 2034-2054

2024er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 25	95
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The 2024er Ürziger Würzgarten Riesling Kabinett Alte Reben was made from over 80-year-old un-grafted vines in the prime Weltersberg, Urglück and Maxberg sectors of the vineyard from early harvested fruit harvested at 80° Oechsle and was fermented in stainless steel tank down to fruity-styled levels of residual sugar (50 g/l). This offers a stunning nose made of citrusy fruits, mint, whipped cream, cassis, and smoke. The wine is beautifully balanced on the palate, with ripe but zesty acidity playing nicely with whipped cream and fresh fruits. The finish is gorgeously tart, with a touch of bitter grapefruit to add focus. This is a stunning expression of Kabinett in the making! 2034-2054

2024er	Dr. Hermann	Wehlener Sonnenuhr Riesling Spätlese	11 25	95
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The 2024er Wehlener Sonnenuhr Riesling Spätlese was made from clean fruit harvested at 86° Oechsle in a part mid-slope and was fermented in stainless steel down to sweet levels of residual sugar (67 g/l). This offers a beautiful and pure nose of white flower, whipped cream, chalk, citrusy fruits, and fine smoky elements in the finish. The wine proves beautifully playful, elegant, and airy on the palate and leaves a light-footed and hugely playful feel in the long finish. The balance and purity in the aftertaste are remarkable! This is a real Spätlese, which shines through freshness and elegance. 2034-2054

2024er	Dr. Hermann	Erdener Treppchen Riesling Kabinett	06 25	94
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The 2024er Erdener Treppchen Riesling Kabinett was made from un-grafted vines in the privileged Kammer, Schmitzberg, Kriebslay, Hödlay, and Schönberg sectors of the vineyard, from early harvested fruit at 80° Oechsle and was fermented in an equal mix of Fuder and stainless-steel tank down to fruity-styled levels of residual sugar (50 g/l). This offers a stunning nose of grapefruit zest, white peach, herbs, whipped cream, and smoke. The wine proves stunningly clean, precise, and refined on the palate and leaves a great juicy and subtly creamy feel of citrusy whipped cream in the finish. The aftertaste is gloriously light-footed and elegant. 2034-2054

2024er	Dr. Hermann	Erdener Treppchen Riesling Spätlese	10 25	94
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The 2024er Erdener Treppchen Riesling Spätlese was made from fruit harvested at 86° Oechsle in the in the privileged Kammer, Schmitzberg, Kriebslay, Hödlay, and Schönberg sectors of the vineyard, and was fermented in stainless-steel tank down to sweet levels of residual sugar (68 g/l). This offers a beautiful nose of brown sugar, yellow peach, pear, creamy elements, and grapefruit. The wine proves gorgeously creamy and engaging on the zesty palate and leaves a beautiful feel of fresh fruits, herbs, and creamy elements in the long finish. This Spätlese leaves from elegance, presence, and finesse. 2034-2054

2024er	Dr. Hermann	Riesling Eiswein GK	25 25	94
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The 2024er Riesling Eiswein GK was made with frozen grapes picked at 145° Oechsle at -8°C (46°F) in the Erdener Herrenberg on January 14, 2025, and was fermented down to fully noble-sweet levels (210 g/l). This yellow-colored wine offers a gorgeous of baked mango, honey, pear, dates, and cream. The wine is smooth and superbly creamy on the palate with great concentration and very good creamy balance. The finish is beautifully intense and nicely long. This is a great sweet wine without the typical "acid bite" from Eiswein, but with great yet smooth "BA" balance. 2034-2054



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2024er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Auslese Alte Reben	15 25	94
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The 2024er Ürziger Würzgarten in der Kranklei Riesling Auslese Alte Reben was harvested from mainly clean grapes at 90° Oechsle on over 80-year-old un-grafted vines in this prime sector of the Würzgarten and was fermented down to sweet levels of residual sugar (83 g/l). It offers a great nose of cassis, grapefruit, yellow peach, honey, herbs, and fine spices. The wine proves superbly playful and subtly creamy on the palate and leaves a stunning and hugely precise feel of delicate ripe fruits and fine spices. This is a gorgeous Auslese made in a subtly exotic style but with, on top, huge precision. 2034-2054

2024er	Dr. Hermann	Erdener Treppchen Riesling Auslese	21 25	93
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The 2024er Erdener Treppchen Riesling Auslese was made from mainly clean grapes harvested at 90° Oechsle in the Kriebislay sector and was fermented down to noble-sweet levels of residual sugar (75 g/l). It offers a beautiful nose made of apricot, pear, white flowers, cream, spices, and smoke. The wine proves subtly playful with beautifully integrated sweetness on the palate and leaves a great feel of orchard fruits and spices in the subtly creamy and delicately intense and zesty finish. 2034-2054

2024er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Kabinett	18 25	93
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The 2024er Piesporter Goldtröpfchen Riesling Kabinett was made from fruit harvested at 80° Oechsle in the Niederemmel part of the vineyard and was fermented down to fruity-styled levels of residual sugar (50 g/l). This offers a nice nose made of white peach, cassis, passion fruit, and smoke. It offers a great feel of fresh fruits and ripe acidity on the palate and leaves a beautiful feel of zesty whipped cream and passion fruit in the engaging and nicely balanced finish. This is a great Kabinett in the making. 2034-2049

2022er	Dr. Hermann	Kinheimer Rosenberg Pinot Noir -R-	02 25	92+
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The Pinot Noir Kinheimer Rosenberg -R-, as it is referred to on the front label (the vintage is written on a small neck sticker), was made from 70% destemmed fruit harvested on almost 30-year-old vines and was fermented and aged in 50% new Barrique (Tonnellerie Rousseau) and 50% used Barrique from leading Burgundy growers before being bottled unfiltered. This deep-red-colored wine offers a backward nose made of black cherry, fine spices, smoke, and a hint of mint. It offers an intense and deep feel of fruits and spices wrapped into a touch of almond pit on the palate and leaves some great flavors of fruits and spices in the long finish. A whiff of oak impact still lingers at this stage in the aftertaste and in need of integration. This impressive Pinot Noir may eventually warrant a higher rating as it integrates its different components. 2027-2037

2023er	Dr. Hermann	Pinot Noir	01 25	92
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The 2023 Pinot Noir, as it is referred to on the front label, was made from 90% destemmed fruit harvested in the Zeltinger Himmelreich (25-year-old) and Kinheimer Rosenberg (20-year-old), and was fermented and aged in 1/3 new Barrique (Tonnellerie Rousseau), 1/3 1-year-old used Barrique, and 1/3 used Barrique, among others from leading Burgundy growers, for 12 months before being bottled unfiltered. This red-colored wine offers a beautiful nose of cherry enhanced by clove, soy sauce, and a hint of Asian spices. The wine is beautifully silky and yet nicely precise on the palate and leaves a pure, refined, and multi-layered feel of red fruits and a dash of fine spices in the long and incredibly persistent finish. What a stunning wine with this unique immediate pleasure and great complexity that makes the greatness of Pinot Noir! Now-2038

2024er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	14 25	92
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The 2024er Ürziger Würzgarten Riesling Kabinett was made from over 60-year-old un-grafted vines in the upper part of the vineyard, based on sandstone and rhyolite soils and early harvested fruit at 78° Oechsle, and was fermented down to fruity-styled levels of residual sugar (44 g/l). This offers a very engaging nose made of apricot, white peach, pear, grapefruit, a touch of creaminess, and smoke. The wine proves subtly creamy and spicy on the palate and leaves a fresh and precise feel in the long finish. 2034-2044



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The 2024er Wehlener Sonnenuhr Riesling Kabinett was made from fruit harvested at 79-80° Oechsle in a part high up the hill with a high proportion of quartzite in the soil and was fermented in stainless-steel tank down to fruity-styled levels of residual sugar (50 g/l). This offers a beautiful nose of ginger, white flowers, citrusy fruits, a touch of apricot blossom, and smoke. The wine proves superbly engaging and playful on the palate and leaves a stunning feel of fresh orchard fruits, and zesty elements in the long and balanced finish. This is a beautiful Kabinett. 2034-2054

2024er	Dr. Hermann	Riesling "H"	03 25	91
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The H Riesling, as it is written on the front label (the reference to the vintage is given on the back label), is a tank-fermented fruity-styled wine (with approx. 40 g/l of residual sugar) made from early harvested fruit in Estate holdings mainly in prime parcels in the Erdener Herrenberg, Erdener Treppchen, and Ürziger Würzgarten. This offers a great nose of yellow peaches, brown sugar, citrus fruit, and subtle elements of slate. The wine proves beautifully playful and with quite some complexity on the palate and leaves a juicy and precise feel in the long finish. This is a gorgeous Riesling "H" to enjoy over the coming decade! Now-2034

2024er	Dr. Hermann	Riesling Trocken Rotschiefer	07 25	91
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The 2024er Rotschiefer Riesling Trocken is a bone-dry wine (less than 3 g/l of residual sugar) made from fruit picked on younger vines on red slate terroir in Kinheim and Erden. This offers a superb nose of prune, cassis, peach, and spices. The wine proves superbly elegant and delicately creamy, yet light-footed feel on the palate and leaves a superbly spicy and refined feel in the long and nicely firm and dry finish. 2026-2034

2024er	Dr. Hermann	Riesling Trocken	04 25	90
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The 2024er Riesling Trocken is a Fuder-fermented bone-dry wine (with less than 2 g/l of residual sugar) made from Estate holdings fruit on steep slopes in prime parcels in the Erdener Herrenberg und Treppchen vineyards. This offers a superb nose of kumquat, citrusy fruits, and floral elements. The wine proves superbly elegant and refined on the palate and leaves a superbly elegant and playful feel in the light-footed but hugely persistent finish. 2026-2034

[Return to Table of Contents \(Alphabetic List of Estates\)](#)