



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 is rather fascinated by his 2025 vintage, even though it hasn't all been plain sailing: "2025 was relatively straightforward and everything was going rather well until the start of September. We decided to start the harvest quite early, on 15 September, and tried to get it done as quickly as possible because the grapes were already fully ripe in terms of aroma. To do this, we had two teams: one focused on the grapes for our Kabinett wines and the other on the GG wines. After the first week, the rain arrived and disrupted the harvest. We spent an enormous amount of time selecting the grapes, both to produce our sweet and noble-sweet wines, but also and above all to discard those that did not meet our quality criteria. We spent whole days sorting, often from before sunrise until after sunset. But it was essential if we were to get perfect grapes. The further the harvest progressed, the more we realized we had to act quickly and that we were going to lose a significant quantity of grapes. But I always prefer quality over quantity, even if the losses are significant. Also, a great deal of work went into ensuring the must weight was as low as possible for each Prädikat. For instance, we brought in our grapes from the Erdener Prälät in the first third of the harvest. 2025 is a superb vintage, with high levels of dry extracts and good acidity."

The Estate produced a full range of wines in 2025, including as many as 3 TBAs (!). The entry-level range is now rounded out by an off-dry Estate wine, the Riesling Kabinett Feinherb. There will also be 3 GGs and 6 different Kabinett wines, one of which, the Ürziger Würzgarten Kabinett Alte Reben No. 12, is intended for Auction, as is the Erdener Prälät Riesling Auslese Alte Reben GK.

Christian Hermann, with the help of his team—and especially his wife Julia—has once again demonstrated his talent and precision in the quality of his meticulous and intensive sorting. The quality of the wines, across all segments, is evident and has clearly improved. The dry, off-dry, and even the Kabinett wines, in particular, are very pure and straightforward. The Spätlese and Auslese wines are magnificent and might almost suggest an easy vintage, when in fact it was quite the opposite. The Auslese wines are particularly outstanding, led by the Prälät Auslese Alte Reben GK and the Treppchen Riesling Auslese lange GK. As for the three TBA wines, they are simply breathtaking. Finally, the Estate's talent for red wines deserves special mention once again, notably with a splendid 2023 Rosenberg Pinot Noir -R-. Once again, the Estate demonstrates its exceptional quality, which makes it one of the leading Estates in the entire region.

NB: The 2025 GGs, the 2025 Pinot Noir, and the 2024 Rosenberg -R- will be reviewed upon their commercial release. The 2025 auction wines will be reviewed in a future Issue released ahead of the Auction.

2025er	Dr. Hermann	Erdener Prälät Riesling Trockenbeerenauslese Alte Reben LGK	28 26	100
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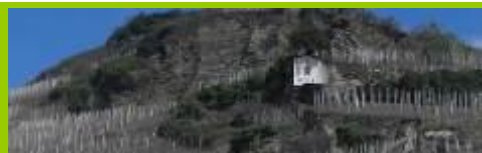
The 2025er Erdener Prälät Riesling Trockenbeerenauslese Alte Reben LGK was made from fully botrytized fruit harvested at 220° Oechsle on over 100-year-old un-grafted vines and was fermented down to fully noble-sweet levels. Light yellow-golden in color, this immediately captures one's attention as it displays a mind-blowingly concentrated and pure nose of mirabelle, Victoria pineapple, mango, raisin, apple jelly, and baked spices. The wine is magnificently playful on the palate, despite all the richness at play, and leaves an extremely long and impactful finish. This is a TBA almost made for eternity. 2045-2125

2025er	Dr. Hermann	Erdener Treppchen Riesling Auslese lange GK	20 26	99
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The 2025er Erdener Treppchen Riesling Auslese was made from mainly clean grapes harvested at 125° Oechsle in the Kriebslay sector and was fermented down to noble-sweet levels of residual sugar (145 g/l). The nose immediately reveals great concentration and complexity with notes honeyed pineapple, ripe yellow peach, apricot, mango, cinnamon, acacia honey, and mirabelle. The wine is incredibly focused and dense on the palate yet delivers this with great finesse and gorgeous creamy elements. The finish is focused and lively and brings all the sweetness in focus. This is a very impressive noble-sweet wine, which will need quite some aging to fully deliver. 2045-2095

2025er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeerenauslese GK	26 26	99
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The 2025er Erdener Treppchen Riesling Trockenbeerenauslese GK was made from fully botrytized fruit harvested at 205° Oechsle and was fermented down to fully noble-sweet levels. This light-yellowed-colored wine initially proves rather discreet yet delivers a multi-layered nose of mirabelle, acacia honey, candied pineapple, mango, dried apricot, passion fruit, licorice, and almond. The wine proves hugely concentrated and sweet on the palate, as notes of raisin, dried apricot, and plum come through. The aftertaste is still fully sweet yet already delivers great purity and finesse. This is a breathtaking TBA! 2045-2105



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2025er	Dr. Hermann	Erdener Prälät Riesling Auslese Alte Reben GK	13 26	98
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The 2025er Erdener Prälät Riesling Auslese Alte Reben GK was harvested from partially botrytized grapes in the lower part of the vineyard at 117° Oechsle on 100-year-old vines and was fermented down to noble-sweet levels of residual sugar (130 g/l). It delivers a superbly refined and delicately rich nose of honeyed yellow peach, orgeat syrup, whipped almond cream, smoke, bergamot, acacia honey, and jasmine. The wine shows far more richness and intensity on the palate, where it proves still very sweet yet layered and intense. The finish is hugely long and imposing. This is a breathtakingly impressive rich Auslese. 2040-2095

2025er	Dr. Hermann	Wehlener Sonnenuhr Trockenbeerenauslese GK	27 26	98
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The 2025er Wehlener Sonnenuhr Trockenbeerenauslese GK was made from fully botrytized fruit harvested at 205° Oechsle and was fermented down to fully noble-sweet levels. It shows a light-yellow color and initially delivers intense notes of smoke, tar, and licorice, and only gradually reveals ripe scents of blackberry, chocolate, toffee, prune, cassis, and toast. The wine proves hugely sweet and concentrated with viscous and syrupy notes of toffee, salty caramel, baked spices, and tar. This is a deeply oily and Essenzia-like TBA, and as such hugely impressive. The length is stunning. This is a very impressive and imposing expression of TBA in the making. 2045-2105

2025er	Dr. Hermann	Erdener Treppchen Riesling Auslese GK	23 26	96+
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The 2025er Erdener Treppchen Riesling Auslese Alte Reben was made from grapes harvested from several parcels (including Kammer and Kriebslay) at 116° Oechsle and was fermented down to noble-sweet levels of residual sugar. It delivers a gorgeously exotic and attractive nose of maracuja, mango, guava, jasmine, apricot, mirabelle, honeyed yellow peach, and melon. The wine is still very sweet and marked by botrytis and exotic flavors, yet there is great freshness coming through and adding a playful side to this rich Auslese. This rich dessert wine still needs a good decade to integrate all its elements and fully shine. 2035-2075

2025er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 26	96
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The 2025er Erdener Herzlei Riesling Spätlese Alte Reben GK was made from clean grapes harvested from 30-year-old un-grafted vines in this prime sector of the Treppchen and was fermented down to sweet levels of residual sugar. It proves quite restrained at first and only gradually delivers a quite complex and refined nose of wet slate, orange blossom, aniseed, vineyard peach, almond, and jasmine. The wine has grip and intensity on the palate and develops a most beautiful creamy and airy side. The finish is still slightly sweet but already reveals great length and finesse. 2035-2075

2025er	Dr. Hermann	Erdener Prälät Riesling Auslese Alte Reben	19 26	96
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The 2025er Erdener Prälät Riesling Auslese Alte Reben was harvested from clean but golden grapes at 100° Oechsle on 100-year-old vines and was fermented down to sweet levels of residual sugar. It displays a beautifully fresh yet superbly complex and layered nose of almond cream, yellow flowers, vineyard peach, apricot, acacia, thyme, orange blossom, and a hint of coconut. The wine is superbly playful on the palate, where it mixes ripe yellow fruits and fresh minty herbs. The finish is superbly long and intense.

2025er	Dr. Hermann	Wehlener Sonnenuhr Riesling Auslese	22 26	96
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The 2025er Wehlener Sonnenuhr Riesling Auslese was made from clean fruit harvested in a part mid-slope and was fermented in stainless steel down to fully sweet levels of residual sugar. It delivers a gorgeously aromatic and refined nose of almond cream, tangerine, orange flower, candied grapefruit, raspberry, bergamot, cinnamon, and vanilla. The wine proves superbly playful and energetic on the palate and leaves a great feel of purity in the very long finish. The aftertaste is mouth-wateringly light and zesty. This is a great "drinking Auslese," with depth and energy. 2035-2075

2025er	Dr. Hermann	Erdener Herzlei Riesling Auslese Alte Reben	15 26	95+
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The 2025er Erdener Herzlei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 96° Oechsle on 130-year-old un-grafted vines in this prime sector of the Treppchen and was fermented down to fully sweet levels of residual sugar. It offers a complex and ripe nose of orgeat, almond cream, nougat, yellow peach, and thyme. The wine proves impressively intense and compact on the palate, and only gradually delivers more complexity. It proves rather broad and quite impressive at the time and will need some aging to reveal more finesse and depth. 2035-2065



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2025er	Dr. Hermann	Erdener Treppchen Riesling Kabinett Alte Reben	17 26	95
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The 2025er 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 and was fermented in Fuder cask down to fruity-styled levels of residual sugar. It delivers a complex and attractive nose of orgeat, aniseed, yellow peach, red apple, thyme, minty herbs, and plum. The wine conveys great energy and presence on the palate and proves almost forceful as it leaves an incredibly long and intense finish. 2035-2060

2025er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 26	95
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The 2025er 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 and was fermented in stainless steel tank down to fruity-styled levels of residual sugar. It offers a gorgeously fresh, undercooled, and layered nose of fine spices, white flowers, spearmint, sea breeze, smoke, and lime tree. The wine proves superbly playful on the palate, and even if it has quite some energy, the finesse and freshness are simply impressive. 2035-2060

2025er	Dr. Hermann	Erdener Treppchen Riesling Kabinett	06 26	94
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The 2025er 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 and was fermented in an equal mix of Fuder and stainless-steel tank down to fruity-styled levels of residual sugar. It delivers a quite refined and complex nose of fine spices, aniseed, herbal tea, white flowers, and smoke. The wine combines density and lightness with a beautiful juicy and light creamy side. The finish is superbly long and refreshing, as the animating acidity comes through. This is a great Kabinett in the making. 2035-2050

2025er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Spätlese	18 26	94
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The 2025er Piesporter Goldtröpfchen Riesling Spätlese was made from clean fruit harvested at 89° Oechsle in the Niederemmel part of the vineyard and was fermented down to sweet levels of residual sugar. It delivers a beautifully smoky and ripe nose of yellow peach, pineapple, orange peel, apricot, smoke, and candied tangerine. The wine is intensely creamy and juicy on the palate yet proves playful and well balanced thanks to some nice ripe acidity coming through. This is an impressive Spätlese. 2035-2065

2025er	Dr. Hermann	Wehlener Sonnenuhr Riesling Spätlese GK	11 26	94
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The 2025er Wehlener Sonnenuhr Riesling Spätlese GK was made from clean fruit harvested at 92-93° Oechsle in a part mid-slope and was fermented in stainless steel down to sweet levels of residual sugar. It delivers a fully perfumed and quite intense nose of mango, apricot, candied pineapple, quince, guava, and melon. The wine is intense and fully sweet on the palate, where plenty of ripe and even some over-ripe notes of honeyed yellow fruits come through. This fully aromatic and complex sweet wine is very impressive! 2033-2065

2023er	Dr. Hermann	Kinheimer Rosenberg Pinot Noir -R-	02 26	93
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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 light-red-colored ("trub") wine delivers a quite complex and aromatic nose of peony, strawberry, cassis juice, minty herbs, grenadine, blueberry, and a light touch of vanilla presence, and raspberry. The wine proves straight and well balanced on the palate and leaves a very precise and spicy touch in the very long finish. The tannins are still noticeable but prove very fine. This is a great Pinot Noir from the Mosel! 2028-2038

2025er	Dr. Hermann	Wehlener Sonnenuhr Riesling Kabinett	08 26	93
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The 2025er Wehlener Sonnenuhr Riesling Kabinett was made from early harvested fruit 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. Slightly reductive and smoky at first, it quickly shows a superb nose of wet slate, lime tree, tangerine, herbal tea, and minty herbs. The wine proves aromatic and delicately creamy and light on the palate and leaves a great long finish with flavors of spearmint and anise. 2035-2050



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2025er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	14 26	92
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The 2025er 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 and was fermented down to fruity-styled levels of residual sugar. It delivers a superb smoky nose of yellow flowers, almond, quince, jasmine, acacia, and lavender. The wine is energetic and dense on the palate and leaves a beautifully creamy and intense finish. This is an impressive Kabinett. 2033-2045

2024er	Dr. Hermann	Pinot Noir	01 26	90
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The 2024 Pinot Noir, as it is referred to on the front label, was made from 30% destemmed fruit harvested in the Zeltinger Himmelreich (25-year-old) and Kinheimer Rosenberg (20-year-old) which 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. It offers a quite herbal and earthy nose of blackberry, licorice, dark spices, and cherry. The wine is fresh and lively on the mineral and herbal palate. There is a touch of intensity, and the finish is nicely long and tart. The tannins are quite present and need a bit of patience. 2027-2032

2025er	Dr. Hermann	Riesling "H"	03 26	90
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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 and Treppchen, as well as from Ürzig and Kinheim. It offers an aromatic and complex nose of aniseed, yellow peach, candied lime, acacia, and almond. The wine proves nicely focused and playful on the palate and even shows some depth and density on the mid-palate. The finish is more open, with fine flavors of ripe yellow fruits and a creamy touch. This is an excellent fruity-styled wine. Now-2040

2025er	Dr. Hermann	Riesling Trocken Rotschiefer	07 26	90
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The 2025er Rotschiefer Riesling Trocken is a bone-dry (3 g/l) wine made from fruit picked on younger vines on red slate terroir in Kinheim (80%) and Ürzig (20%). It delivers a superbly attractive and aromatic nose of candied grapefruit, yellow peach, raspberry, aniseed, and minty herbs. The wine is both aromatic and nicely straight on the palate and leaves a beautifully spicy and herbal light finish. This bone-dry Riesling nicely combines aromatic presence and freshness. 2027-2033

2025er	Dr. Hermann	Riesling Trocken	04 26	89
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The 2025er Riesling Trocken is a Fuder-fermented bone-dry wine made from Estate holdings fruit on steep slopes in prime parcels in the Erdener Herrenberg and Treppchen and Kinheimer Försterlay. It shows a nicely aromatic and attractive nose of candied grapefruit, yellow peach, fresh pineapple, lemon, and anise. The wine is nicely structured and linear on the fresh palate. The finish is mouth-wateringly tart and light. 2027-2033

2025er	Dr. Hermann	Riesling Kabinett Feinherb	16 26	87
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The 2025er Riesling Kabinett Feinherb was made from early harvested grapes grown on red slate soils in Ürzig and Kinheim and was fermented in stainless-steel tank down to off-dry levels of residual sugar (20 g/l). It offers an attractive and direct nose of spices, candied grapefruit, yellow peach, and mint. The wine proves light-weighted and nicely juicy on the palate and slowly reveals more presence. The finish is nicely fresh and straight. The finish is direct and finely aromatic. This is a good, just off-dry tasting Riesling. Now-2030

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