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DR. HERMANN RIESLING MOSEL ERDENER PRÄLAT TROCKENBEERENAUSLESE ALTE REBEN LONG GOLD CAP 2025

Liquid gold in a glass. Dense, intense aromas of orange confit, peaches, lemons, honey, toast and some floral lift with a fresh yet deep and immense character. The palate is viscous and intensely sweet, with an almost honey-like texture and refreshing acidity that leaves a never-ending, deeply complex finish. 350 g/L residual sugar and 12 g/L of acidity. Only 45 liters of wine produced. A wine for the ages that will outlive us all. Drink or hold.

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DR. HERMANN RIESLING MOSEL ERDENER TREPPCHEN TROCKENBEERENAUSLESE GOLD CAP 2025

A finely detailed and deeply complex bottling from a vintage that delivered the perfect conditions for this special wine. Aromas of honey, pastry, creme brulee, caramel, sweet spices, stone fruit confit and citrus oil. The palate is incredibly thick and viscous, with intense complexity and depth. 330 g/L residual sugar cut through with 12.5 g/L of acidity. Only 60 liters of wine produced. Amazing. Drink or hold.

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DR. HERMANN RIESLING MOSEL WEHLENER SONNENUHR RIESLING TROCKENBEERENAUSLESE GOLD CAP 2025

This is an incredible wine with an enormous amount of work and hand selection to achieve barely any production, bringing immense complexity. Aromas of yellow fruit confit, honey, sweet spices and plenty of floral lift with a divine, fresh yet intense character. The palate is intensely sweet, with focused acidity bringing a lively, refreshing feel that has framed this wine for a lifetime ahead in the bottle. 330 g/L residual sugar with 13 g/L acidity. Only 38 liters made. Drink or hold.



DR. HERMANN RIESLING MOSEL ERDENER PRÄLAT AUSLESE LONG GOLD CAP (AUCTION WINE) 2025

The gold capsule bottling includes a lot of botrytis-affected grapes (50%), bringing around 150 g/L residual sugar and a deep and complex nature. Honey, melon oil, pastry and some tropical fruit and spices on the nose. The palate is long and tense, with excellent freshness that is so fresh and pure, with a viscous, succulent mid-palate and plenty of tension underneath. A lifetime ahead in the bottle with excellent balance and complexity. Drink or hold.

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DR. HERMANN RIESLING MOSEL ERDENER PRÄLAT AUSLESE GOLD CAP 2025

Deep, clean and complex aromas of honey, dried mangoes, peaches, orange blossoms, sweet spices and a flinty undertone. The palate is succulent and deep, with a textural, rounded mouthfeel, plenty of freshness under the viscous mouthfeel and a long, complex finish. A selection of the riper grapes affected by botrytis, bringing gold-cap status. A long life ahead in the bottle. Drink or hold.

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DR. HERMANN RIESLING MOSEL ERDENER HERZLEI SPÄTLESE ALTE REBEN GOLD CAP 2025

A wild and exotic wine coming from an extremely steep cliff monopole from vines planted 130 years ago. Aromas of honey, fresh peaches, flowers, citrus oil and fresh herbs. The palate is textural and rounded, with fine acidity and a fresh, herbal finish. A finely made Spatlese with a long life ahead in the bottle, but so delightful now. Only 1,200 bottles made. Drink or hold.

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DR. HERMANN RIESLING MOSEL ERDENER PRÄLAT ALTE REBEN AUSLESE 2025

Made from fruit not affected by botrytis, bringing exotic aromas of papayas, mangoes, spices, honey, peaches, toast, minerals and slate. The palate is fine and sleek, with mouthwatering minerality cutting through the zesty citrus, white orchard fruit and fresh tropical fruit and a long, complex finish. Succulent and playful, with plenty of aging potential. Drink or hold.

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DR. HERMANN RIESLING MOSEL ERDENER HERLEI AUSLESE ALTE REBEN 2025

Made only from fruit where the sugar is too high to go into the Spätlese from the monopole, from vines planted 130 years ago, bringing plenty of freshness and purity of fruit with no botrytis. The palate is fresh and zesty, with tension cutting through the 100 g/L residual sugar and a long, lovely, playful, succulent finish. A finely balanced and complex wine framed by freshness. Drink or hold.

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DR. HERMANN RIESLING MOSEL ÜRZIGER WÜRZGARTEN KABINETT ALTE REBEN NR. 12 (AUCTION WINE) 2025

A spicy, exotic and smoky nose of red and blue fruit and compact yellow stone fruit. The palate is tense, salty and herbal, with nervy acidity and a mouthwatering finish that has set this wine up for lovely aging potential. A selection of fruit from 100-year-old vines, bringing dark minerality. Drink or hold.

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DR. HERMANN RIESLING MOSEL ERDENER TREPPCHEN KABINETT ALTE REBEN 2025

An old-vine selection of the regular Treppchen Kabinett bottling, bringing a denser, more compact character. Aromas of exotic fruit, apples, peaches, nectarines and crystalline minerals. The palate is fleshy, with a sweet and salty mid-palate, fine-boned acidity and a refreshing yet dense finish. A finely detailed bottling. Drink or hold.

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DR. HERMANN RIESLING MOSEL TREPPCHEN GG 2025

A finely balanced bottling with lovely density and compact fruit, showing salt, lemon, nectarine, herb and spice aromas. The palate is textural, with a nervy spine of acidity cutting through the fleshy yellow fruit with a saline, mineral drive. Plenty of early-drinking appeal, but with fine aging potential. Drink or hold.

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DR. HERMANN RIESLING MOSEL FÖRSTERLAY GG 2025

Lovely aromas of yellow stone fruit, salty citrus, spices and slate. The palate is tense and nervy, with plenty of depth, complexity and a long, salty and dry finish. Grown on slate and quartz, bringing a nervy spine packed full of salt. It has good aging potential. Drink or hold.



DR. HERMANN RIESLING MOSEL WEHLENER SONNENUHR RIESLING SPÄTLESE GOLD CAP 2025

A luscious, fruit-driven Spatlese with aromas of dense golden stones, citrus and some spices, herbs, honey and peaches. The palate is juicy, with zesty citrus energy and bright acidity cutting through the viscous, playful sweetness. Lovely freshness underneath the flashy sweet fruit. Drink or hold.

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DR. HERMANN RIESLING MOSEL ÜRZIGER WÜRZGARTEN KABINETT ALTE REBEN 2025

Wild, spicy aromas of smoke, flint and compact yellow fruit. The palate is tense, spicy and full of verve, with mouthwatering acidity, an electric mineral drive and depth and complexity coming from 100-year-old-plus vines. A fine Kabinett packed full of tension. Drink or hold.

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DR. HERMANN RIESLING MOSEL WEHLENER SONNENUHR KABINETT 2025

A wild nose of herbs, spices and some gun smoke, salty citrus and yellow fruit. The palate is tense and nervy, with a slatey, salty drive cutting through a refreshing, fruity, mouthwatering finish. Delightfully playful. Drink or hold. Screw cap.



DR. HERMANN RIESLING MOSEL ROTSCHIEFER 2025

Salt, citrus, spices, pepper, wet slate and flint on the nose. The palate is compact and dense, with mouthwatering tension and a nervy, saline, citrus drive. A finely constructed, bone-dry riesling that will age nicely. Drink or hold. Screw cap.

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DR. HERMANN RIESLING MOSEL ERDENER TREPPCHEN KABINETT 2025

Aromas of exotic fruit, with plenty of lychees, apples, peaches, nectarines and spicy, slate-driven minerality. The palate is fleshy, with a salty, sweet mid-palate, tense acidity and a refreshing yet complex finish. The vintage shows, with plenty of immediate drinking pleasure. Drink or hold. Screw cap.

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DR. HERMANN RIESLING MOSEL ÜRZIGER WÜRZGARTEN KABINETT 2025

Luscious aromas of peaches, nectarines, grilled lemons and a floral and spicy lift. The palate is tense and nervy, with a mouthwatering mid-palate, lovely stone fruit, fine herbs and a mineral drive with a well-balanced interplay of of sugar and acidity. Drink or hold. Screw cap.

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DR. HERMANN RIESLING MOSEL TROCKEN 2025

Salty and zesty aromas of citrus, wet stones and a lovely mineral drive. The palate is tense and nervy, with salt, compact citrus and plenty of nerve. A dry, taut and mouthwatering entry-level wine made from estate fruit. Drink or hold. Screw cap.

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DR. HERMANN RIESLING MOSEL FEINHERB 2025

Playful and friendly with plenty of peach and nectarine, along with some salty and spicy notes, in an off-dry style with 20 g/L of sugar. The palate is mid-weighted with zesty fruity freshness and a crisp, clean finish with a nice interplay between sugar and acidity. Drink now.