## Weingut Dr. Hermann

*(Erden – Middle Mosel)*

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| **2024er** | **Dr. Hermann** | **Erdener Prälat Riesling Spätlese Alte Reben GK** | **20 25** | ***Auction*** | **96** |

The 2024er Erdener Prälat Riesling Spätlese Alte Reben GK was harvested from clean grapes at 90° Oechsle on 100-year-old un-grafted vines in the upper part of the vineyard and was fermented down to sweet levels of residual sugar (80 g/l). This offers a stunning nose made of yellow peach, grapefruit, pineapple, cream, laurel, and smoke. The wine proves subtly creamy, hugely pure, and delicately zesty on the palate and leaves a beautiful feel of greengage and spices in the beautifully long finish. This proves a stunning and incredibly pure expression of creamy yet zesty Spätlese. 2034-2054

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| **2024er** | **Dr. Hermann** | **Ürziger Würzgarten Riesling Kabinett Alte Reben Nr.12** | **12 25** | ***Auction*** | **96** |

The 2024er Ürziger Würzgarten Riesling Kabinett Alte Reben Nr. 12 (the reference to Nr. 12 is written in small on the bottom right of the label) is a special selection made from fruit picked on over 80-year-old un-grafted vines in the Maxberg sector of the vineyard and was fermented in stainless steel tank down to fruity-styled levels of residual sugar (50 g/l). The wine offers a reserved and backward nose made of smoke, minty herbs, citrusy fruits, prune, blackberry, laurel, white peach, and fresh herbs. The wine is hugely precise and elegant on the palate and leaves a superbly intense yet light-footed feel in the long finish. This is a stunning Kabinett with a very unique and hugely appealing flavor structure. What a great success! 2034-2054

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