Weingut Dr. Hermann

(Erden – Middle Mosel)

2025er	**Dr. Hermann**	**Erdener Treppchen Riesling Trocken GG**	**31 26**	**94**

The 2025 Erdener Treppchen Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with 3 g/l of residual sugar) made from fruit picked in the prime Kriebslay, Busslay, and Hödlay sectors which was fermented spontaneously and aged on its gross lees in an equal blend of stainless steel and aged Fuder cask for 10 months. It delivers a superbly complex and primary nose, which is initially still marked by spontaneous fermentation residues, yet it quickly gives way to great scents of minty herbs, wild spices, herbal tea, wet slate, laurel, lead pencil, and cassis. The wine is comparatively light-weighted and very delicate on the palate, and leaves a superbly refreshing, zesty, and bone-dry finish. This is a subtle GG, with an airy and delicate side. 2033-2050

2025er	**Dr. Hermann**	**Lösnicher Försterlay Riesling Trocken GG**	**30 26**	**93**

The 2025 Lösnicher Försterlay Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with 2 g/l of residual sugar) made from fruit picked on 50-year-old vines which was fermented spontaneously and aged on its gross lees in an equal blend of stainless steel and aged Fuder cask for 10 months. Quite restrained and herbal at first, it gradually reveals a complex and fresh nose of aniseed, almond, rose, acacia, plum, spices, and peach. The wine proves much more on the palate, where delicately juicy and more aromatic elements come into play. The finish is juicy yet focused and refreshing. This is still work-in-progress and will need a couple of years to fully blossom. 2030-2045

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