

Erdener Treppchen Riesling Kabinett -6- 2018

DR. HERMANN // MOSEL, GERMANY



HARVEST & VINTAGE NOTES

Vineyard: Erdener Treppchen, south & south-east steep slope.

Soil Type: Mainly blue slate with some red slate and clay.

Vines: 20-25 years old; no irrigation

2018 yields were much better than 2017 (7-8 barrels/ha). The wines are accessible and very attractive because the fruit was perfectly ripe and the acidity was rather mild. This vintage was harvested even earlier than 2017 and had challenges—namely drought—but the ungrafted old vines handled it well.

This wine is from a very steep “class one” part of the cru. It is a special cask made from fruit hand-harvested at 84° Oechsle in prime sectors of the vineyard. The must is fermented in a traditional oak fuder (1000L) and the wine is bottled young in order to retain its freshness.

Clear and intense on the generously ripe and aromatic nose. The palate is lush and round, and more like a Spätlese than a Kabinett. The finish is pure, crunchy and slaty. Pretty and vibrantly fresh, with good grip and tension.



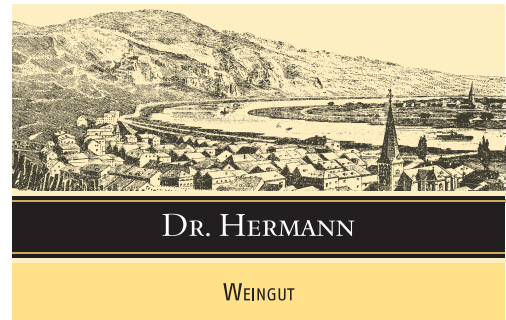
Robert Parker
WINE ADVOCATE

SR, Wine Advocate, June, 2019



vinous

David Schildknecht, Vinous, 2019



WINEMAKER: Christian Hermann

GRAPES: 100% Riesling;
vine age: 20-25 years old

ALCOHOL: 8.0%

RESIDUAL SUGAR: 50.4 g/L

TOTAL ACIDITY: 8.4 g/L

