

Wine-Expertise



Name: 2022 Erdener Treppchen
Riesling Kabinett

Producer: Estate bottled Max Ferd. Richter

Quality level: Prädikatswein "Kabinett"

Area and grape: Mosel Riesling

Analytical data: 8,0 % alc/vol. • 63,9 g/l Residual sugar • 8,2 g/l acidity.

Vineyard: Erden is the first village (upstream) of the series of the greatest Riesling vineyards in the world and the Riesling wines are impeccable. Erdener Treppchen (little steps) has vertical rock faces in the grey slate vineyard. By the Mosel there is an impressive presshouse where the grapes were trodden in Roman times. The wines are classic and magically elegant.

The wine: Healthy grapes had been hand-picked third decade September 2022 at 85°Oechsle level. Fermentation took place in traditional old 1.000 litre oak barrels (Fuders), temperature controlled, with indigenous yeast. Bottling was effected 7th March 2023.

Taste: "From 30- to 90-year-old vines in the original "Busslay", so on a richer soil that didn't suffer from drought last year, this wine offers a clear deep and coolish flinty/crunchy nose that is deep on the palate, this is a beautifully balanced and salivating Kabinett with weightless intensity and delicate mineral grip. Tasted in May 023."

Stephan Reinhardt for Robert Parker's Wine Advocate (93/100)

Serving:
Recommendations: Enjoyable and refreshing aperitif; to match light casual plates, spicy chinese and japanese cuisine.

Drinking
Temperature: 10° C = 50°
F

Ageing: 2029 – 2041

Label:

