



## THE WINE

The Treppchen Kabinett always stands out as a young wine, with its precocious red fruits and dense minerality from the red slate soil. This wine benefits greatly from a few years in the bottle.

## KABINETT

Kabinett is the lightest, most delicate style of Riesling in Germany, produced from the earliest harvested grapes in the best vineyard sites. Fermentation is stopped by chilling, which results in a lower final alcohol (typically 7.5–8.5 percent) and a moderate amount of residual sweetness that beautifully balances the bright acidity. It is the lowest level of Prädikatswein, lower in ripeness than Spätlese.

## RED SLATE SOIL

The Mosel Valley's Iron-rich red slate is less common than the more prolific blue slate found throughout Germany's Middle Mosel. Red slate is found mostly in the villages of Erden, Ürzig and Kinheim.

## TECHNICAL INFO

**Grape Variety:** 100% Riesling | **Appellation:** Mosel

**Quality level:** Prädikatswein Kabinett

**VDP Classification:** VDP.Grosse Lage\*

**Vineyard:** Erdener Treppchen | **Soil:** Red Slate Soil

**Viticulture:** Sustainable, according to strict German environmental regulations | **Harvest method:** Selective hand-harvest (healthy grapes)

## RATINGS

[91+] Mosel Fine Wines, 2018 vintage

The 2018er Erdener Treppchen Riesling Kabinett was harvested at 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (45 g/l). The wine proves quite reductive and slightly marked by some sulfuric elements at first. It takes a few minutes until scents of smoke, dried herbs, earthy spices, grapefruit, mint, and wet slate emerge from the glass. The wine comes over as relatively big and juicy on the palate, where some ripe yellow fruits and almond are lifted up by quite some citrus fruits as well as fizzy elements from the CO<sub>2</sub>. The finish is intense, vibrating, and refreshing. The gorgeous Kabinett will need quite some time to find its balance, and prove then surprise us all. 2026-2038