

# Erdener Treppchen Riesling Kabinett -6- 2017

DR. HERMANN // MOSEL, GERMANY



## HARVEST & VINTAGE NOTES

### VITICULTURE

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

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

**Vine Age:** 20-25 years old

**Irrigation:** none

**Harvest Date:** October

### VINIFICATION

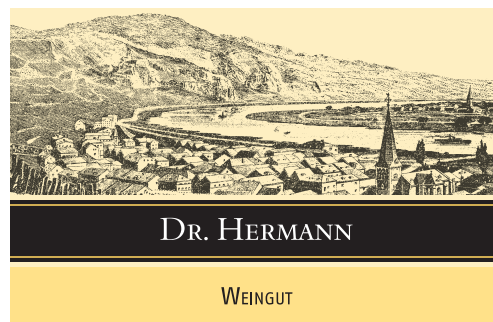
This wine is from a very steep “class one” part of the cru. It is a special cask made from fruit hand-harvested at 84° Oechsle in prime sectors of the vineyard. The must is fermented in a traditional oak fuder (1000L) and the wine is bottled young in order to retain its freshness. This vintage was bottled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

**Color:** Light yellow green

**Nose:** Peach and citrus fragrance with mineral notes.

**Palate:** Light, clear and fruity in the mouth, some herbal and mineral notes, fine acidity, a touch of tannin, but very harmonious, lingers on with a pleasant finish.

**Other:** A perfect match for delicate spicy dishes.



**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



*Stephan Reinhardt*  
WINE ADVOCATE

2016 VINTAGE: *Stephan Reinhardt, Wine Advocate, April, 2018*

