



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 handharvest (healthy grapes)

PRESS/RATINGS

[94] JamesSuckling.com, 2019 vintage

A stunning Kabinett with enormous vitality, the lemon, anise and chamomile aromas driven by vibrant acidity that pushes the finish way out there. Drink or hold. Screw cap.

[93] Wine Enthusiast, 2017 vintage

Penetrating flavors of white peach and pineapple are glazed by honey and slate in this gorgeously balanced, feather-light wine. It's semisweet and lip smacking, but zippy and electric too. The finish is long and intensely steely. Drink now – 2030.