

RIESLING TROCKEN

Mosel, Germany

Dr Hermann

www.weingut-drhermann.de

Method & Production

Drawn from later-ripening sites in Erdener Herrenberg and Lösnicher Försterlay, the Riesling grapes are individually picked, berry by berry, from their Dr Hermann's estate vineyards. The must undergoes spontaneous fermentation in traditional Mosel 1,000-litre oak barrels (fuder), followed by four months of lees aging to enhance depth and texture.

Tasting Notes

A clear, dry expression underpinned by slate-driven minerality and a fine line of salinity. Fresh, poised and beautifully elegant, with vibrant acidity carrying subtle notes of apple, peach and elderflower. Invigorating and lifted, it finishes long, mineral and effortlessly drinkable.

Food Matching

A natural partner for anything fresh and vibrant, this Riesling shines with seafood, while its bright acidity also lifts light vegetable dishes like asparagus, courgette or fresh pea salads. It's equally at home with sushi, sashimi or gently spiced Thai dishes, where its crispness and subtle fruit balance a touch of heat beautifully.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
DR0125	Riesling Trocken	Riesling	2025	12%	Screw Cap	6x0.75lt	No	No	No	No