



RIESLING TROCKEN

Mosel, Germany

Dr Hermann

www.weingut-drhermann.de

Method & Production

From vineyards in Erdener Treppchen, Erdener Herrenberg, Löslicher Försterlay. VDP.GUTSWEIN, The estate grown grapes are harvested at optimal ripeness from high-quality vineyards. The must undergoes spontaneous fermentation in 1,000-litre oak barrels (fuder), followed by four months of lees aging to enhance depth and texture. The wine is crafted exclusively from estate-grown fruit.

Tasting Notes

Drawn from later ripening sites in Erdener Herrenberg and Löslicher Försterlay, the Riesling grapes are individually picked, berry by berry, from their Dr Hermann's vineyards. The Riesling Trocken goes through a wild fermentation, after which it is matured for six months in traditional Mosel fuder. It shows a clear, dry expression, shaped by slate-derived minerality and beautiful salinity. Fresh, balanced and super elegant. NOSE: Scents of peach, lime and tangerine with tender mineral and herbal notes.

PALATE: Clear, fine and fruity, fine acidity, well balanced, mineral (slate) notes, and a long finish.

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