DR HERMANN

Mosel, Germany

www.weingut-drhermann.de

"The 2024 Riesling Trocken is the Gutswein of this new VDP domaine and was sourced in the late-ripening Erdener Herrenberg (above the Treppechen) and Lösnicher Försterlay. Vinified in traditional fuders for six months, this is a bright, pure, saline and slatey-scented dry Riesling of remarkable precision and finesse. Provided with intense and elegant Riesling fruit intertwined with Mosel slate aromas, this is a light, lush, round and elegant Riesling with perfect balance and a stimulatingly saline finish. It is gorgeous.." ***90 points, Stephan Reinhardt, The Wine Advocate (February 2026)***

Dr Hermann is a modern Mosel estate located in the village of Erden, run by husband-and-wife team Christian and Julia Hermann. The estate was founded in 1967 by Christian's grandfather, the physician Dr Hermann, following the division of the historic Joh. Jos. Christoffel Erben estate in Ürzig. As part of this split, he established his own winery using the vineyards belonging to his branch of the family.

Today, the estate is firmly focused on producing high-quality Riesling. The vineyards lie on the steep slopes for which the Mosel is renowned, dominated by classic blue and grey slate soils, alongside rare parcels of distinctive red slate. Over 80% of the holdings are classified as Grosse Lage (Grosses Gewächs), the highest vineyard classification recognised by the VDP. While the region is historically associated with low-alcohol, off-dry styles with residual sugar, Dr Hermann also produces an outstanding trocken Riesling, offering a precise, mineral-driven, bone-dry expression that sit confidently alongside their more traditional wines.

The estate now totals 17 hectares, planted exclusively with Riesling and Pinot Noir, including many old vines, some over 130 years of age. All grapes are estate-grown and harvested by hand, with rigorous berry-by-berry selection. In the cellar, Christian follows a low-intervention approach, using spontaneous fermentations with indigenous yeasts. The must is fermented and matured in traditional 1,000-litre oak Fuder, resulting in wines that are precise, cool-climate in character, and expressive of both vineyard and vintage with clarity and restraint.

A rising star in the region, Christian Hermann has quickly established himself as a winemaker to watch, combining deep respect for Mosel tradition with a confident, contemporary outlook. In January 2025, the estate was accepted into the prestigious VDP association, an important milestone confirming its place among Germany's leading quality-driven estates.

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
DR0125	Riesling Trocken	2025	12%	Screw Cap	6x0.75lt