



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann loves the acidity in his 2021 wines: "2021 is a vintage for lovers of acidity. I really feel that the top vineyards had the edge over my other vineyards this year, as they brought the necessary ripeness that some of the side valley or lesser well-exposed vineyards lacked. I also observed that yields were quite different in my vineyards. The Erdener Treppchen was particularly hit by Peronospora and we had a lot of work to fight against it, but all our efforts paid off in the end, even though we lost 40% of our yields there. Yields proved normal in Ürzig, Kinheim, and Piesport so that our average yields at the Estate are just below 60 hl/ha. We only started our harvest on October 14 under really good conditions with clean and fully ripe grapes, even though the Oechsle levels were not hugely high and thus great to produce refined and light-weighted wines, something which I'm really looking for. 2021 is really a Spätlese vintage for us. On the other side of the spectrum, we did very strict selections in order to bring in botrytis, alas in minute quantities, and could eventually produce three different TBAs. We also gamble on Eiswein by letting grapes hanging in the Kinheimer Hubertuslay and were granted by a very cool night and early morning frost on December 22. I went against de-acidifying any wines and they do show a lot of tartaric precipitation. I believe the wines have huge potential and I'm a big fan of the vintage!"

The Estate produced its usual portfolio of wines, with in addition this year, as the Oechsle levels were moderate, also a Spätlese from the Erdener Prälät. The collection also includes a set of GGs, two Eiswein (from the same juice, one being labelled simply as "Riesling Eiswein" and the other one as the "Kinheimer Hubertuslay Riesling Eiswein", and three TBAs (two out of the Erdener Treppchen and one Prälät).

Christian Hermann and his team hit another home run and produced a jaw-dropping collection of wines, which shine through sheer precision, finesse, and brightness. There are many highlights and classics in all fruity-styled, sweet, and noble-sweet categories, and even two times wine perfection (for TBA) in a vintage that is not known at all for noble-sweet wines (and rightly so!) for producing botrytis. This shows once again, if need be, that the Estate has now become a master in this unique category.

NB: The GGs were not yet ready for tasting.

2021er	Dr. Hermann	Erdener Prälät Riesling Trockenbeerenauslese Alte Reben lange GK	20 22	100
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The 2021er Erdener Prälät Riesling Trockenbeerenauslese Alte Reben lange GK was made with fully botrytized fruit harvested at 205° Oechsle on over 100-year-old un-grafted vines and was fermented down to fully noble-sweet levels (310 g/l). It offers a hugely concentrated and deeply complex nose of nut paste, acacia honey, mango, passion fruit, guava, dried orange peel, Victoria, pineapple, baked spices, and raisin. The wine proves hugely concentrated and has great depth on the palate, where oily and creamy viscosity are wrapped into magnificent fresh and zesty acidity. The intensity is breathtaking and yet the finish is almost airy and beautifully chiseled. The sweetness is of course still dominant but the balance is really outstanding. What a stunning TBA! 2036-2101

2021er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeerenauslese Alte Reben GK	19 22	100
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The 2021er Erdener Treppchen Riesling Trockenbeerenauslese GK was made with fully botrytized fruit harvested in the prime Onnerts sector of the vineyard at 195° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (277 g/l). It proves quite restrained and smoky (almost herbal) at first and needs a few minutes in the glass to reveal a magnificent nose of apricot, pineapple, prune, acacia honey, lime sorbet, and lead pencil. The wine has great presence and intensity on the noble-sweet palate, as unctuous and almost syrupy notes of nut paste, almond cream, candied zest, and honey join the party. The finish is very pure and clean even though the residual sugar still needs to integrate. The after-taste is almost endless and just magnificent. What a magic TBA! 2036-2091

2021er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeerenauslese GK	18 22	98
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The 2021er Erdener Treppchen Riesling Trockenbeerenauslese GK was made with fully botrytized fruit harvested at mid-slope and in the upper sector of the vineyard at 185° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (267 g/l). A whiff of volatile acidity gives quickly way to a beautifully aromatic and clean nose of quince jelly, orange zest, cinnamon, pineapple, guava, candy floss, cherry, and melon. The wine has deep and great concentration on the palate, where honeyed and exotic fruits are wrapped into a blanket of fine spices and zest. The finish is powerful and the intensity is really huge and impressive. What a great TBA! 2031-2081

2021er	Dr. Hermann	Kinheimer Hubertuslay Riesling Eiswein	17 22	98
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The 2021er Kinheimer Hubertuslay Riesling Eiswein was made from grapes harvested at 125° Oechsle on December 22 and comes only from the first pressing and was fermented down to noble-sweet levels of residual sugar (169 g/l). It presents a rather delicate and hugely refined nose which mixes fine riper elements of exotic fruits (mango, papaya, Victoria pineapple, coconut, and star fruit) and fresh elements (lime, grapefruit zest, and minty herbs). The wine is superbly pure and clean on the palate and has almost a velvety side before the acidity gradually brings freshness and energy to the wine. The concentration is really impressive and the finish is chiseled with great cut and purity. 2028-2041+



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2021er	Dr. Hermann	Erdener Prälät Riesling Spätlese Alte Reben GK	12 22	97
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The 2021er Erdener Prälät Riesling Spätlese Alte Reben GK was made from a clean grape harvested at 87° Oechsle on extremely old un-grafted vines and was fermented down to sweet levels of residual sugar (70 g/l). It has a gorgeously refined and multi-layered nose of herbs, apricot, smoke, anise, Conference pear, greengage, and blueberry. The wine has a marvelous balance on the palate and combines fruity and creamy presence with animating and ripe acidity. The finish proves very pure and immensely long and smoky. The after-taste is all about smoke, spices, and even fresh elements. This is a marvelous Spätlese! 2031-2071

2021er	Dr. Hermann	Erdener Treppchen Riesling Auslese GK	13 22	97
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The 2021er Erdener Treppchen Riesling Auslese GK was made with fruit barely affected by botrytis (30%) harvested at 105° Oechsle and was fermented down to noble-sweet levels of residual sugar (112 g/l). It offers a gorgeously fresh and complex nose of whipped almond cream, orange blossom, lime tree, jasmine, cassis, prune, violet, anise, and bergamot. The wine is magnificently playful and balanced on the palate, where some delicate and refined exotic elements are wrapped into a blanket of candied zesty fruits. The finish is all about freshness as ripe acidity (not unlike that of an Eiswein) leads the pace and proves hugely long. What a breathtaking Auslese GK! 2031-2051+

2021er	Dr. Hermann	Riesling Eiswein	16 22	96
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The 2021er Riesling Eiswein was made from grapes harvested on December 22 in the Kinheimer Hubertuslay and comes from the second and subsequent pressings of all grapes harvested on that day (the first pressing produced the Kinheimer Hubertuslay Riesling Eiswein AP 17) at 125° Oechsle and was fermented down to noble-sweet levels of residual sugar (145 g/l). Quite restrained at first, this gradually reveals a quite exotic and clean nose of papaya, pineapple, mango, dried apricot, cherry, and prune. The wine has great energy and focus on the palate as rich fruits interplay with ripe and intensely zesty acidity. The finish is hugely long and structured, and driven by smoke, candied grapefruit, and lime. This is a great clean and pure Eiswein, which offers huge drinking pleasure. 2028-2041+

2021er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 22	95
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The 2021er Erdener Herzlei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 88° Oechsle on over 80-year-old un-grafted vines in this prime sector of the Treppchen and was fermented down to sweet levels of residual sugar (70 g/l). It offers a gorgeously smoky and herbal nose of vineyard peach, blueberry, violet, whipped almond cream, anise, orange blossom, and jasmine. The wine coats the palate with juicy and delicately ripe fruits, and yet the wine has a beautiful balance and freshness. It leaves a great feel of juicy acidity right into the very long and smoky finish. The energy in this wine is quite breathtaking. What a great Spätlese! 2031-2061

2021er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 22	95
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The 2021er Erdener Treppchen Riesling Kabinett was made from un-grafted vines in the privileged Kammer, Schmitzberg, and Schönberg sectors of the vineyard, from early harvested fruit at 83° Oechsle, and was fermented in Fuder down to fruity-styled levels of residual sugar (48 g/l). It offers a beautifully refined and complex floral notes of anise, lily flower, white peach, cassis, jasmine, lime tree, and lavender. The wine proves superbly airy and delicately creamy on the palate, and leaves a very pure and mouthwateringly freshness. The after-taste is all about lime, cassis, and herbs in an already more off-dry than fully fruity style. This is a great Kabinett in the making. 2031-2046

2021er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK	11 22	94+
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The 2021er Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 89° Oechsle on over 80-year-old un-grafted vines in this prime sector of the Würzgarten and was fermented down to sweet levels of residual sugar (72 g/l). It offers a quite aromatic and attractive nose of William's pear, yellow peach, apricot, wild strawberry, blueberry, candy floss, and candied grapefruit. The wine coats the palate with juicy yellow and ripe fruits, yet the acidity is quick to join the party and gives a refreshing and even racy side to the wine. It needs a decade to integrate all its elements. 2031-2061

2021er	Dr. Hermann	Erdener Treppchen Riesling Auslese	21 22	94
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The 2021er Erdener Treppchen Riesling Auslese was harvested from essentially clean grapes at 95° Oechsle and was fermented down to noble-sweet levels of residual sugar (80 g/l). It offers a superbly complex and anise-driven nose of smoke, minty herbs, earthy spices, yellow peach, almond, pineapple, and a hint of passion fruit. The wine proves both concentrated and earth as well as zesty and herbal on the palate. The finish is slightly more earthy and herbal for the moment with quite some structure and even some phenolic and spicy presence.



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2021er	Dr. Hermann	Erdener Treppchen Riesling Spätlese GK	10 22	94
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The 2021er Erdener Treppchen Riesling Spätlese GK was made from the prime Kriebslay sector of the vineyard from essentially clean grapes at 92° Oechsle and was fermented down to sweet levels of residual sugar (79 g/l). It offers a superbly smoky and restrained nose of mint, lozenge, white peach, herbs, greengage, and herbs. The wine shows great concentration and presence on the palate, where ripe fruits and even a touch of exotic and honeyed elements come through. The finish proves gorgeously tight, zesty, and smoky and has huge length and intensity. 2031-2051

2021er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 22	94
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The 2021er Ürziger Würzgarten Riesling Spätlese Alte Reben GK was made from over 80-year-old un-grafted vines in the prime Weltersberg und Urglück sectors of the vineyard, from early harvested fruit at 83° Oechsle, and was fermented in stainless-steel down to fruity-styled levels of residual sugar (50 g/l). It shows a rather restrained yet already beautifully complex and fresh nose of dried white flowers, whipped almond cream, fine spices, cassis, pear, and mint. The wine shows great purity and finesse on the palate and leaves a light-weighted and finely chiseled feel of herbs in the very long and already off-dry tasting finish. 2031-2046

2021er	Dr. Hermann	Wehlener Sonnenuhr Riesling Spätlese GK	08 22	94
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The 2021er Wehlener Sonnenuhr Riesling Spätlese GK was made from a mix of young and old vines with low yields from a sector with quite some quartz, from early harvested fruit at 91° Oechsle, and was fermented down to sweet levels of residual sugar (70 g/l). It offers a superbly complex and refined nose of white flowers, orange blossom, lime tree, fine spices, almond cream, and violet. The wine is superbly playful on the palate, where fine and delicate creamy elements interplay with candied zest and spices. This is a great Spätlese in the making. 2031-2061

2021er	Dr. Hermann	Brauneberger Juffer Riesling Kabinett	04 22	93
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The 2021er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 81° Oechsle in a parcel high up near the Mosel Bridge and was fermented down to fruity-styled levels of residual sugar (44 g/l). It offers a superb smoky nose of minty herbs, orange blossom, earthy spices, banana, and herbs. The wine proves nicely structured and light-weighted on the palate, and leaves a fresh and intense feel in the very long and smoky finish. 2028-2041

2021er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Kabinett	15 22	93
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The 2021er Piesporter Goldtröpfchen Riesling Kabinett was made from clean fruit picked at 84° Oechsle in the Niederemmel part of the vineyard and was fermented down to sweet levels of residual sugar (52 g/l). It offers a beautiful smoky nose of earthy spices, blackberry, apricot, elderberry, prune, and minty herbs. The wine proves very playful on the light-weighted yet complex and spicy palate. The intensity and energy in this wine are quite remarkable. The finish is superbly zesty and spicy, and already more off-dry than really fruity. 2028-2041

2020er	Dr. Hermann	Lösnicher Försterlay Riesling Trocken GG	31 21	92
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The Lösnicher Försterlay Riesling -GG-, as it is referred to on the label, was made from late harvested fruit and was fermented and matured in new Fuder. It offers an ample and rich nose of yellow peach, bergamot, coconut cream, floral elements, anise, ginger, and herbs. The wine proves nicely creamy and delicately smooth on the light fruity and aromatic palate. It leaves a refreshing feel of herbs and spices in the very long and intense finish. The aftertaste proves just slightly broader. This dry Riesling is really impressive. 2024-2031

2021er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	02 22	92
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The 2021er Ürziger Würzgarten Riesling Kabinett was made from over 50-year-old un-grafted vines in the upper part of the vineyard, based on sandstone and pyrolite soils, early harvested fruit at 80° Oechsle, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a nicely complex and finely aromatic nose of anise, yellow peach, minty herbs, elderberry, and bergamot. The wine is light-weighted and superbly creamy and fruity on the palate, and leaves a refreshing feel of yellow fruits in the long finish. This is a great appealing Kabinett. 2028-2041



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The 2021er Riesling Trocken is a Fuder-fermented dry wine made from Estate holdings and very late harvested fruit on steep slopes in the prime Löslicher Försterlay and the Erdener Herrenberg vineyards. It offers a superbly refined and finely aromatic nose of anise, yellow peach, pear, earthy spices, and smoke. The wine proves nicely light-weighted and refreshingly zesty. It leaves a fully dry-tasting feel of spices in the after-taste. It is a very good dry Riesling. 2023-2029

2021er	Dr. Hermann	Riesling "H"	01 22	88
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The 2021er Riesling "H" is a tank-fermented fruity-styled wine (with 46 g/l of residual sugar) made from Estate holdings in the prime Löslicher Försterlay, Kinheimer Hubertuslay, and Erdener Herrenberg. It has a very charming and attractive nose of candied grapefruit, candy floss, pear, anise, and minty herbs. The wine is very nicely fruity and delicate on the very light-weighted and nicely direct palate. The finish has nice fruity presence and leaves a direct feel. Now-2028

About Mosel Fine Wines

[Independent publication](#) on Mosel Riesling (and beyond!) with reports on vintages, Estates and wines at maturity.

Covering every year up to [1,000 wines from the current vintage](#) from all leading Estates of the region, of which the finest ones make it into the Issues.

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