



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann had a big smile when we chatted over his 2020 vintage, yet his mood had not always been this positive in the course of last year: "Clearly, the pandemic was creating quite some anxiety but fortunately, our customers stuck to us. 2020 started with a very warm spring, which led to early bud break and flowering. One of the factors marking 2020 is that flowering was not very even and we had differences between parcels low and high up a hill. The summer was again far too dry and, as a result, everything was already well advanced by September. We had, yet again, our earliest harvest ever, on September 21. We harvested our Kabinett first as well as some great Auslese material and then did a pause when the rain came. We continued after the rain with our Spätlese. We were even able to bring in small quantities of fully botrytized fruit despite the autumn being almost botrytis-free. We completed our harvest on October 20. Overall, I see many parallels with the 2008 vintage. 2020 is a light-footed vintage with wines showing moderate Oechsle degrees. This makes the wines, even our Auslese, incredibly easy to drink. It is really a vintage which I enjoy very much."

The Estate was able to produce its full collection of wines in 2020, from its Estate wines right up to its usual set of GGs and two TBAs. The collection was extended with two Kabinett from a newly acquired vineyard in the Brauneberger Juffer and some fruit purchased from a befriended grower with holdings in the Wehlener Sonnenuhr (in 2021, Dr. Hermann was able to actually acquire a parcel in this prime vineyard outright).

Christian Hermann easily produced his most alluring collection to date in 2020. He used the filigreed properties of the vintage to produce a stunning array of light-footed, airy, and hugely playful wines which retain however the great aromatic intensity and purity which has made the success of the Estate over the last few years. The wines are true to their style at all levels Prädikat levels. The set of Kabinett wines is easily the finest and most filigreed ever at this Estate. Its flagship bottlings of Erdener Treppchen -6- and Ürziger Würzgarten Alte Reben stand out but, honestly, all the other bottlings are almost as exciting! The Estate not only produced some stunning Kabinett: Its Spätlese and Auslese are great and shine through their incredible mouthwatering properties. The Auslese GK from the Erdener Treppchen is one of the candidates for Auslese of the vintage. If intense playfulness and juiciness in fruity-styled and sweet wines are your thing, Weingut Dr. Hermann is one of the ports of call in 2020.

NB: The four GGs and the two TBAs were not ready for tasting.

2020er	Dr. Hermann	Erdener Treppchen Riesling Auslese GK	13 21	95+
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The 2020er Erdener Treppchen Riesling Auslese GK was made with fruit barely affected by botrytis (10%) harvested at 104° Oechsle and was fermented down to noble-sweet levels of residual sugar (104g/l). It offers a beautiful nose made of grapefruit, dried fruits, smoke, almond cream, baked pineapple, and residual scents from its spontaneous fermentation. The wine delivers highly zesty flavors on the palate with almost Eiswein bite at this stage, which includes refreshing flavors of grapefruit, lime, passion fruit, dried fruit, almond paste, and spices. The finish is juicy, focused, and hugely racy. This amazing noble-sweet wine could prove even more engaging at maturity, if it manages to integrate its primary zest into its aromatic profile. 2028-2040+

2020er	Dr. Hermann	Erdener Prälät Riesling Auslese Alte Reben	10 21	95
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The 2020er Erdener Prälät Riesling Auslese Alte Reben was harvested from essentially clean grapes at 99° Oechsle and was fermented down to sweet levels of residual sugar (91 g/l). It offers a beautiful nose made of cassis, coconut, pear, grapefruit zest, whipped cream, and fine herbal elements. The wine is beautifully zesty and alluring on the palate and leaves a stunning feel of orchard fruits packed into coconut cream in the long and focused finish. One is left with a gorgeous sensation of whipped cream, citrusy mint, and smoky elements in the gorgeously light-footed yet incredibly intense aftertaste. This stunning Auslese shines through its depth of flavors and airy nature. What a great success! 2030-2050

2020er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 21	95
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The 2020er Erdener Treppchen Riesling Kabinett was made from fruit picked at 84° Oechsle in the Kammer and Schmitzberg sectors of the vineyard and was fermented in traditional Fuder down to fruity-styled levels of residual sugar (53 g/l). It offers an engaging and quite aromatic nose made of ginger, mint, pear, white peach, a hint of cardamom, and smoke. The wine develops the subtle creamy presence paired with airiness of an Auslese from the 1990s and leaves a beautifully creamy and complex feel of juicy fruits in the long and complex finish. A dash of zest and bitter lemon adds to the sensation of complexity and intensity in the incredibly persistent and multilayered finish. 2030-2050



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2020er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 21	95
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The 2020er Ürziger Würzgarten Riesling Kabinett Alte Reben was made from fruit picked at 84° Oechsle on over 80-year-old un-grafted vines in the Weltersberg and Urglück sectors of the vineyard and was fermented down to fruity-styled levels of residual sugar (55 g/l). It offers a gorgeous nose made of whipped cream, cassis, strawberry, earthy spices, herbs, and still quite some residual scents from its spontaneous fermentation. The wine develops the subtle creaminess, freshness, and delineation of an Auslese from the 1990s on the palate and leaves an incredibly complex and pure feel of minerals, red and black berried fruits, whipped cream, and tart fruit zest in the focused and finely chiseled finish. The aftertaste is still a touch hard but this should mellow away nicely with age. What a great success! 2030-2050

2020er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 21	94+
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The 2020er Erdener Herzlei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 95° 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 (84 g/l). It offers a superb nose made of bitter grapefruit, coconut, ginger, pear, a hint of brown sugar, and subtly creamy elements. The wine is gorgeously racy and delineated on the palate and packed with creamy and fruity flavors. It leaves a great feel of fresh fruits and fine spices in the long finish. This modern-day equivalent of a "feine Auslese" is truly remarkable. It could even eventually exceed our already high rating as it develops more cut with age. What a great wine! 2030-2050

2020er	Dr. Hermann	Erdener Prälat Riesling Auslese Alte Reben GK	12 21	94+
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The 2020er Erdener Prälat Riesling Auslese Alte Reben GK was made from a severe selection of grapes barely affected by botrytis (15%) harvested at 105° Oechsle on extremely old un-grafted vines and was fermented down to noble-sweet levels of residual sugar (103 g/l). It offers a beautiful nose made of cassis, passion fruit, mint, almond cream, and chalky minerals. The wine proves zesty, creamy, and subtly playful on the palate, where the primary minty and cassis side still dominates riper elements including coconut, dried date, almond paste, and honeyed apricot. The finish is beautifully playful, hugely deep, and multi-layered. This wine has a smooth and still slightly sweet side, yet manages to be focused, deep, and complex. This hugely complex and backward sweet wine now only needs time to develop its inner balance. 2030-2050

2020er	Dr. Hermann	Erdener Treppchen Riesling Auslese	21 21	94
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The 2020er Erdener Treppchen Riesling Auslese was harvested from essentially clean grapes at 100° Oechsle and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a direct nose of canned pear, citrusy fruits, smoke, and residual scents from its spontaneous fermentation. This wine is beautifully sweet yet nicely zesty on the palate and leaves a hugely clean and pure feel of pear, grapefruit, and a hint of apricot in the tart and mouthwatering finish. The aftertaste is gorgeously fruity with great tart flavors of fruit zest and just a hint of candy floss which still needs to integrate. This is a remarkable Auslese as it has a lot of presence yet retains great juiciness and delineation. 2030-2050

2020er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK	11 21	94
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The 2020er Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 92° 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 stunning nose made of pear sorbet, cassis, herbal elements, smoke, and residual scents from its spontaneous fermentation. The wine is gorgeously racy and yet subtly creamy on the palate and leaves a stunningly delineated feel of whipped citrusy cream, vineyard peach, fine smoky elements, and chalky minerals in the zesty finish. The wine has some presence and even a slightly smooth side, but it is incredibly well packed into citrusy acidity. This modern-day equivalent of a "feine Auslese" is superb! 2030-2050

2020er	Dr. Hermann	Brauneberg Juffer Riesling Kabinett	04 21	93
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The 2020er Piesporter Goldtröpfchen Riesling Kabinett was made from fruit picked at 82° Oechsle in a parcel high up near the Mosel Bridge and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers an engaging and incredibly pure nose made of bitter lemon, white peach, floral elements, a hint of apricot blossom, and mint. The wine is hugely racy and beautifully delineated on the palate. A touch of soothing whipped cream then joins the party and brings a gorgeous buffer to the animating and refreshing flavors of citrusy fruits and minerals in the finish. This fruity-styled wine cut along the lines of an Auslese from the 1990s proves still remarkably backward but the freshness and purity are superb! 2030-2050



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2020er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Spätlese	14 21	93
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The 2020er Piesporter Goldtröpfchen Riesling Spätlese was made from clean fruit picked at 92° Oechsle in the Niederemmel part of the vineyard and was fermented down to sweet levels of residual sugar (80 g/l). It offers a superb nose made of pear, melon, passion fruit puree, citrusy fruits, wet stone, a hint of whipped cream, and still lots of backward residual scents from its spontaneous fermentation. The wine is beautifully juicy and subtly creamy on the palate and leaves a nicely engaging feel of cream, vineyard peach, melon, grapefruit, and fine herbal elements enhanced by bitter lemon in the long and alluring finish. A gorgeously tart and zesty feel adds to the class of this "drinking Auslese." A touch of sweetness comes through in the aftertaste which, ideally, would make us put this Auslese-in-all-but-name into the cellar for a decade before opening our bottles. 2030-2050

2020er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	16 21	93
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The 2020er Ürziger Würzgarten Riesling Kabinett was made from fruit picked at 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautifully aromatic nose made of pear, raspberry, smoke, minerals, and residual scents from its spontaneous fermentation. The wine is gorgeously zesty and packed with mineral and fresh flavors of fruits on the palate and leaves a superb array of orchard fruits, tart minerals, and juicy herbal notes in the finish. Dark fruits and minty herbs add to the incredible sensation of freshness and liveliness packed into this gorgeous Kabinett. 2030-2050

2020er	Dr. Hermann	Wehlener Sonnenuhr Riesling Kabinett	08 21	93
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The 2020er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 85° Oechsle by a befriended quality grower and fermented down to fruity-styled levels of residual sugar (53 g/l). It offers an absolutely stunning nose made of minty elements, grapefruit, white flowers, smoke, and minerals. The wine delivers stunningly airy and pure flavors of fruit and flowers with subtle Spätlese presence on the palate and leaves a gorgeously mouthwatering feel of fresh fruit and fine spices in the long finish. The intense aftertaste is underpinned by a great sense of creamy-zesty tension, a dash of apricot ripeness, and remarkably light-footed airiness. This fruity-styled wine is a stunning modern-day homage to the great Auslese from the 1990s. 2030-2050

2020er	Dr. Hermann	Erdener Treppchen Riesling Spätlese	07 21	92
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The 2020er Erdener Treppchen Riesling Spätlese was made from clean fruit picked at 94° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It offers a gorgeously fresh and appealing nose made of white peach, pear, green apple, floral elements, a hint of whipped cream, fine spices, and herbs. The wine is beautifully playful and light-footed on the palate. Loads of juicy flavors of fruits and minerals make for a stunningly fresh feel in the racy and engaging finish. A dash of apricot blossom adds a ripe and soother side to the aftertaste. This wine made along the lines of a drinking "feine Auslese" will offer much pleasure at maturity! 2030-2050

2020er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Kabinett	15 21	92
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The 2020er Piesporter Goldtröpfchen Riesling Kabinett was made from fruit picked at 82° Oechsle in the Niederemmel part of the vineyard and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautiful even if still rather backward nose made of grapefruit puree, mint, wet stone, a hint of whipped cream, and residual scents from its spontaneous fermentation. The wine proves gorgeously playful and subtly zesty on the palate and leaves an incredibly animating feel of tartness in the long and playful finish. Bitter grapefruit sorbet, chalky minerals, but also apricot and earthy spices underline the subtle density and ripeness of this complex and alluring wine in the aftertaste. 2030-2050

2020er	Dr. Hermann	Ürziger Würzgarten Riesling Spätlese	17 21	92
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The 2020er Ürziger Würzgarten Riesling Spätlese was made from fruit picked at 91° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a beautifully aromatic and subtly creamy nose made of vineyard peach, a hint of blueberry, smoke, and residual scents from its spontaneous fermentation. The wine is gorgeously playful and subtly zesty on the palate and leaves a beautifully playful feel of fresh fruits and fine herbal elements in the mouthwatering and light-footed finish. This superb wine made along the lines of a "drinking Auslese" now only needs a decade of patience in order for it to smoothen the rough zesty edges and integrate its tail of sweetness. 2030-2050



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2020er	Dr. Hermann	Kinheimer Hubertuslay Riesling Kabinett	22 21	91
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The 2020er Kinheimer Hubertuslay Riesling Kabinett was made from fruit picked at 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers an alluring nose made of mirabelle, starfruit, floral elements, a hint of cardamom, smoke, and a dash of whipped cream, all wrapped into smoky scents from its spontaneous fermentation. The wine is beautifully light-footed and packed with racy and juicy flavors of fruits and minerals on the palate. It leaves one with a superbly tense and animating feel of pear, herbs, spices, and minerals in the long finish. Only a tail of sweetness in the otherwise airy and perfumed aftertaste would make us opt to wait a decade before cracking open our bottles. 2030-2050

2020er	Dr. Hermann	Erdener Treppchen Riesling Kabinett Trocken	03 21	89
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The 2020er Erdener Treppchen Riesling Kabinett Trocken was made from fruit picked at 83° Oechsle in the Schöneberg sector in the central part of the vineyard. It offers a still rather backward and only gradually reveals some faint notes of pear, citrusy fruits, herbs, and spices, all wrapped into some residual scents from its spontaneous fermentation. The wine is nicely juicy and oh-so subtly creamy on the palate and leaves a great feel of herbs and spices wrapped into some elements of pear in the long and juicy (rather than bone-dry) finish. A hint of cardamom and other fine spices adds presence and a hint of power to the otherwise nicely playful aftertaste. 2023-2032

2020er	Dr. Hermann	Riesling "H"	02 21	88
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The 2020er Riesling "H" is a tank-fermented fruity-styled wine (with 48 g/l of residual sugar) made from Estate holdings in the prime Löslicher Försterlay, Kinheimer Hubertuslay, Erdener Herrenberg, and Erdener Treppchen. It offers a beautifully alluring nose made of mirabelle, cardamom, vineyard peach, floral elements, wet stone, and residual scents from its spontaneous fermentation. The wine is still slightly sweet on the palate but a great kick of zest already brings out its mouthwatering qualities in the long finish. A tail of sweetness in the otherwise juicy and fruity aftertaste would make us opt to put this wine aside for a few years but we fully understand if others would just enjoy it immediately. It has so much to offer! 2023-2030

2020er	Dr. Hermann	Riesling Trocken	18 21	86
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The 2020er Riesling Trocken is a Fuder-fermented dry wine made from Estate holdings on steep slopes in the prime Löslicher Försterlay and the Erdener Herrenberg vineyards. It offers a beautifully engaging nose made of residual scents from its spontaneous fermentation, vineyard peach, wet stone, herbs, a hint of camphor, and smoke. The wine is nicely direct yet juicy on the palate and leaves a firmly herbal and only subtly fruity feel in the long and almost powerful finish (despite a low 11.5% of alcohol). The aftertaste is not extremely persistent, but the wine makes more than up for this through its freshness and juiciness. 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 best make it into the Issues.

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