



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

Despite the current stress of finalizing his new winemaking and reception facilities and the difficulties of the 2022 vintage, Christian Hermann was all smiles when talking about his 2022 wines: "There is not really much to say about the growing conditions except that it was essentially one long dry and sunny spell from March to September. Young vines did suffer but, fortunately, many of my holdings are planted with extremely old vines with deep roots and so came through the summer comparatively unscathed. We started the harvest on September 20 with Kabinett. It was anything but easy and it required some know-how not to use the bad grapes which were everywhere. At the beginning of October, there was a little rain in our area. While some panicked, we kept our calm and simply waited for dryer times and were able to bring in great wines. Also, fermentations were comparatively straight which had the added bonus that there was not much loss of acidity. In general, I love my 2022 wines but I know that I should be very thankful for our old vines. The sense of elegance and lightness of the wines is exactly the style I am looking for!"

The Estate was able to bring in its complete collection of wines (with possibly the exception of GG) including a BA from the Erdener Prälät. In addition, it also released its 2021er GG from the Erdener Treppchen which now sees extended (one year or more) aging in Fuder before being bottled. This year, Christian Hermann also releases the debut vintages of his Pinot Noir wines, from both the 2020 and 2021 vintage.

We understand why Christian is all smile: His collection is indeed stunning, from top to bottom, and remarkably open for business in general. Already the "mere" Riesling "H" proves a winner. Some of the Kabinett wines, in particular the remarkable Erdener Treppchen Alte Reben, are serious contenders for Kabinett of the vintage. The Spätlese are delightfully intense, precise, yet light-weighted with great and well-integrated acidity. The sweet wines are luscious and the BA from the Prälät is a real *tour de force*. Also, the 2021er Treppchen GG is a stunning dry wine with huge potential. The first two vintages of Pinot Noir (2020 and 2021) are absolutely remarkable, and the 2020 is one of the finest Pinot Noir we ever tasted from the Mosel. We think you get the message: Dr. Hermann is a must port of call for lovers of elegant Mosel Riesling in 2022.

NB: The 2022er Erdener Treppchen Spätlese AP 7 was not tasted.

2022er	Dr. Hermann	Erdener Prälät Riesling Beerenauslese	20 23	97
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The 2022er Erdener Prälät Riesling Beerenauslese was made with botrytized fruit harvested at 138° Oechsle and was fermented down to noble-sweet levels of residual sugar (170 g/l). This bright-yellow-colored wine offers a superb nose of citrusy elements, almond cream, rhubarb, fine spices, and a whiff of volatile acidity. The wine proves gorgeously playful and subtly racy on the palate and leaves a superbly honeyed feel of dried date and cream in the finish. This glorious BA proves a *tour de force* for the vintage! 2027-2047

2022er	Dr. Hermann	Erdener Prälät Riesling Spätlese Alte Reben GK	12 23	96
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The 2022er Erdener Prälät Riesling Spätlese Alte Reben GK was made from clean grapes harvested at 89° Oechsle on extremely old un-grafted vines and was fermented down to sweet levels of residual sugar (72 g/l). The wine offers a stunning nose of citrusy fruits, fresh pineapple, cream, and a hint of gingerbread. The wine is stunningly balanced on the palate and leaves a glorious and subtly tart feel in the long finish. Everything is in balance here: Quite simply, this is an outstanding expression of Prälät! 2027-2042

2022er	Dr. Hermann	Erdener Treppchen Riesling Kabinett Alte Reben	17 23	96
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The 2022er Erdener Treppchen Riesling Spätlese Alte Reben GK was made from over 100-year-old un-grafted vines in the prime Onnerts sector of the vineyard situated just above Prälät, from early harvested fruit at 80° Oechsle, and was fermented in Fuder cask down to fruity-styled levels of residual sugar (45 g/l). It offers a stunning nose of bitter grapefruit, bergamot, elderflower, lemon zest, and fresh herbs. The wine is gorgeously balanced on the palate with a superb balance between tartness, freshness, and depth delivered with ethereal lightness. The finish is pure, playful, and elegant. This is a truly stunning Kabinett which completely transcends the vintage! 2027-2042

2022er	Dr. Hermann	Erdener Prälät Riesling Auslese Alte Reben	19 23	95
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The 2022er Erdener Prälät Riesling Auslese Alte Reben was harvested from essentially clean grapes at 95° Oechsle on very old vines and was fermented down to sweet levels of residual sugar (85 g/l). It offers a splendid nose made of pear, earthy spices, pineapple, floral elements, almond cream, and smoke. The wine is subtly sweet and honeyed on the otherwise comparatively fresh and playful palate. The finish is nicely juicy and subtly tart despite the sweetness. This is a beautifully balanced Auslese. 2027-2042



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2022er	Dr. Hermann	Erdener Treppchen Riesling Spätlese	10 23	95
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The 2022er Erdener Treppchen Riesling Spätlese AP 10 was made from fruit picked at 88° Oechsle in the Kriebslay and was fermented to sweet levels of residual sugar (65 g/l). It offers a beautiful nose driven by citrusy fruits and cream, and complemented by a touch of apricot and pineapple, all wrapped into white flowers. The wine proves superbly playful and balanced on the palate and leaves a gloriously fresh and animating feel of citrusy fruits, whipped cream, and floral elements in the long finish. A touch of earthiness adds depth to this superb Spätlese in the aftertaste. What a great success! 2027-2042

2022er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 23	94+
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The 2022er Ürziger Würzgarten Riesling Kabinett Alte Reben was made from over 80-year-old un-grafted vines in the prime Weltersberg, Urglück and Maxberg sectors of the vineyard, from early harvested fruit at 79° Oechsle, and was fermented in stainless steel tank down to fruity-styled levels of residual sugar (45 g/l). This bright-yellow-colored wine offers a superb nose of grapefruit, lemon, herbs, spices, and mint. The beauty of the wine really shines through on the palate, which is extremely precise and bursting with fresh and tangy flavors delivered with delicacy and lightness. The finish is vibrant even if still on the closed side. There is obvious upside potential here once the initial reduction has dissipated. What a great success! 2027-2042

2022er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 23	94
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The 2022er Erdener Herzlei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 89° Oechsle on over 120-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). This white-yellow colored wine offers a beautiful nose made of pear, bitter grapefruit, spices, herbs, cream, and smoke. The wine is juicy and beautifully balanced on the palate and leaves a superbly fresh herbal sensation in the long finish. The aftertaste is superbly tart, elegant, and playful. This lives from subtlety, freshness, and elegance. 2027-2042

2022er	Dr. Hermann	Erdener Treppchen Riesling Auslese	21 23	94
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The 2022er Erdener Treppchen Riesling Auslese was made with overripe fruit barely affected by botrytis (10%) harvested at 95° Oechsle and was fermented down to sweet levels of residual sugar (95 g/l). It offers a superb nose made of cassis, earthy spices, cream, a hint of honey, some apricot, and smoky elements. The wine is nicely juicy and playful on the palate and leaves a great impression of racy freshness and citrusy fruits packed in honeyed elements in the long finish. 2027-2042

2022er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 23	94
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The 2022er Erdener Treppchen Riesling Kabinett -6- was made from un-grafted vines in the privileged Kammer, Schmitzberg, and Schönberg sectors of the vineyard, from early harvested fruit at 79° Oechsle, and was fermented in Fuder down to fruity-styled levels of residual sugar (42 g/l). It offers a beautiful nose made of lemon, cassis, mint, elderflower, and whipped cream. The wine is gorgeously playful, delicate, and yet packed with flavors on the palate. The finish contains a very subtle touch of creaminess but the overall balance is firmly Kabinett in all its lightness and racy glory. 2027-2042

2022er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Spätlese	18 23	94
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The 2022er Piesporter Goldtröpfchen Riesling Spätlese was made from fruit picked at 90° Oechsle in the Niederemmel part of the vineyards and was fermented down to sweet levels of residual sugar (68 g/l). It offers a still slightly reduced nose at first, which only gradually gives way to pear, citrusy elements, earthy notes, bergamot, cream, and spices. The wine proves gorgeously balanced and superbly racy on the palate where the fresh cassis side adds a great sense of precision to the experience. The wine is superbly tart and mouthwatering in the finish. What a great Spätlese! 2027-2042

2022er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK	11 23	94
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The 2022er 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 (75 g/l). It offers a beautiful nose of citrusy fruits, grapefruit, apricot blossom, cream, white flowers, and chalky elements. The wine proves stunningly fresh and racy on the palate and leaves a great feel of raciness and complexity on the palate. The wine is superbly mouthwatering in the fruity and mineral finish. This is just plain glorious! 2027-2042



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2022er	Dr. Hermann	Wehlener Sonnenuhr Riesling Kabinett	08 23	94
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The 2022er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 80° Oechsle in a part high up the hill, and was fermented in stainless steel down to fruity-styled levels of residual sugar (42 g/l). It offers a gorgeous nose made of white flowers, grapefruit puree, elderflower, bergamot, and smoke. The wine is stunningly well balanced, intense, precise, and playful on the palate and leaves the intense and subtly creamy feel of a Spätlese with the raciness and lightness of true Kabinett in the glorious finish. What a success! 2032-2042

2021er	Dr. Hermann	Erdener Treppchen Riesling Trocken GG	23 23	93+
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The 2021er Erdener Treppchen Riesling GG, as it is referred to on the consumer label, is a bone-dry wine which was fermented one year in Fuder cask. It offers a gorgeous nose of bitter lemon, earthy spices, whipped cream, fresh herbs, and spices. The wine proves beautifully structured and playful on the palate and leaves a fine and structured feel of minerals and herbs in the long finish. The aftertaste is still a bit rough at this stage but give it 3-5 years and it will be a stunner (with even some upside potential), especially as the elements blend together. 2027-2041

2022er	Dr. Hermann	Erdener Treppchen Riesling Auslese GK	13 23	93
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The 2022er Erdener Treppchen Riesling Auslese was made with overripe fruit affected by botrytis (50%) harvested at 105° Oechsle and was fermented down to noble-sweet levels of residual sugar (110 g/l). It offers a beautiful nose made of date, citrusy elements, almond cream, bergamot, honey, and earthy spices. The wine proves nicely balanced and medium intense on the palate where the almond cream mingles beautifully with citrusy elements. The finish is very subtle, complex, and nicely persistent. A hint of BA spicy and creamy complexity rounds off the experience in the aftertaste. This incredibly success in the 2022 vintage will appeal to lovers of subtle expressions of Auslese GK. 2032-2052

2020er	Dr. Hermann	Kinheimer Rosenberg Pinot Noir -R-	02 23	93
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The 2020er Kinheimer Rosenberg Pinot Noir -R- is made from 70% de-stemmed fruit picked on almost 30-year-old vines and was fermented and aged in 50% new Barrique (Tonnellerie Rousseau) and 50% used Barrique from leading Burgundy growers for 24 months before being bottled unfiltered. This dark-red-colored wine offers a deep nose of red and black berried fruits, soy sauce, clove, fine Asian spices, and a hint of smoke. The wine proves superbly precise and still a touch backward on the palate, where succulent flavors of fruits are beautifully wrapped into spices, a hint of zest, and juicy tartness. The finish is hugely long and lingering as more flavors of spices and succulent ripe fruits make for a feast of senses. This proves already aromatically approachable now, but will benefit from a little aging to integrate its elements on the palate. This is a stunning (remember: début!) bottling of Pinot Noir from the Mosel! 2025-2035

2022er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	14 23	92
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The 2022er 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, and early harvested fruit at 80° Oechsle, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a beautiful nose of cassis, grapefruit, laurel, whipped cream, and still some residual scents from its spontaneous fermentation. The wine proves juicy and well-balanced on the palate where the earthy side is nicely balanced by zesty tartness. The finish is mouthwatering and makes one want to go for more. 2027-2042

2022er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Kabinett	15 23	92
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The 2022er Piesporter Goldtröpfchen Riesling Kabinett was made from clean fruit picked at 83° Oechsle in the Niederemmel part of the vineyard and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a nice nose made of pear puree, kumquat, starfruit, whipped cream, earthy spices, and smoky elements. The wine is beautifully balanced with well-integrated acidity providing the right balance. The finish is juicy and beautifully tart. This is a beautiful Kabinett in the making! 2027-2042

2022er	Dr. Hermann	Kinheimer Hubertuslay Riesling Kabinett	16 23	91
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The 2022er Kinheimer Hubertuslay Riesling Kabinett was made from fruit picked at 82° Oechsle on old vines, and was fermented in stainless steel down to fruity-styled levels of residual sugar (45 g/l). It offers a subtly creamy nose made of earthy spices, pear, mirabelle, grapefruit, bergamot, and smoke. The wine is smooth at first on the palate before a kick of acidity comes through and adds tartness and firmness to the medium-persistent finish. However, the aftertaste is nicely direct and juicy. 2027-2042



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The 2021er Pinot Noir is made from 80% destemmed fruit picked in the Zeltinger Himmelreich and was fermented and aged in 30% new Barrique (Tonnellerie Rousseau) and 70% used Barrique, among others from leading Burgundy growers, for 12 months before being bottled unfiltered. This bright-brick-red-colored wine offers a superb nose made of strawberry, cooked raspberry, a hint of soy sauce, and very fine spices. The wine proves superbly silky and loaded with succulent ripe red currant fruits on the medium dense palate. A hint of tart zesty elements then come through and add a superb "Mosel" touch to this very elegant and pure expression of Pinot Noir. This wine can be enjoyed mindlessly and offers quite some subtlety and complexity. Now-2028

2022er	Dr. Hermann	Brauneberger Juffer Riesling Kabinett	01 23	90
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The 2022er Brauneberger Juffer Riesling Kabinett is a joint project between Weingut Klosterhof (Brauneberg) and Dr. Hermann (Erden). Grapes from both Estates in different plots of the vineyard were harvested together at 80° Oechsle and were fermented and matured in a stainless-steel tank at the Klosterhof down to fruity-styled levels of residual sugar (51 g/l). This white-colored wine offers an ample and aromatic nose of pineapple, pear, candied grapefruit, whipped cream, spices, rose, and jasmine. The wine proves subtle and nicely playful on the aromatic, complex, and medium-intense palate. The finish already shows more depth as zesty elements come through and bring superb freshness and length. This playful and nicely juicy Kabinett needs a couple of years to fully shine. 2027-2042

2022er	Dr. Hermann	Riesling "H"	03 23	89
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The 2022er Riesling "H" is a tank-fermented fruity-styled wine (with 44 g/l of residual sugar) made from Estate holdings in the prime Löslicher Försterlay, Kinheimer Hubertuslay, and Erdener Herrenberg as well as early selections from the Erdener Treppchen and Ürziger Würzgarten. The wine offers a beautiful nose made of grapefruit puree, elderflower, pear, apricot, herbs, spices, and whipped cream. It proves superbly animating on the palate and leaves a gorgeous feel of grip and presence in the long finish. The wine is simply irresistible: What a great success for a "mere" Estate wine! 2027-2037

2022er	Dr. Hermann	Riesling Trocken	04 23	88
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The 2022er Riesling Trocken is a Fuder-fermented bone-dry wine (with 2 g/l of residual sugar) 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 gorgeous nose with some residual scents from its spontaneous fermentation and only gradually reveals its attractive scents of pear, cardamom, bitter lemon, and earthy spices. The wine is nicely crisp and structured on the palate and leaves a gorgeous feel of tartness and structure in the long finish. 2024-2032

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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