



DR. LOOSEN

2021 Graacher Himmelreich Riesling GG Alte Reben

A heavenly, full-bodied dry Riesling with forceful minerality – from 100-year-old vines grown in the blue slate soil of Graach.

Graach is a small village in the Mosel valley. It's steep slate slopes produce wines that combine elegance with rustic strength. Grosses Gewächs (GG) is the designation for an estate's best dry wine from a Grosse Lage (grand cru) vineyard. This limited-production wine was fermented with indigenous yeasts and kept in the barrel, on the full lees, for a year before bottling. The extended maturation time allows the wine to develop greater texture and a deeper natural harmony.

ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, Ernst "Erni" Loosen assumed ownership in 1988 and quickly propelled the reputation of Dr. Loosen into the highest echelon of Germany's finest producers. With a focus on the old, ungrafted vines the estate owns in some of the Mosel valley's best-rated vineyards, the wines clearly express their cool-climate origins through environmentally sensitive viticulture, strict harvest selection and gentle cellar practices.

THE 2021 VINTAGE

The year 2021 proved to be a stark contrast to the recent climate trend, because it was considerably cooler and wetter than the previous six years. This contrast led to challenges in the vineyard that had us working hard until the very last day, but it was all worth it. Our Rieslings shine with fine fruit, wonderful slate minerality and a pronounced raciness, which are all elements of a classic Mosel vintage and one that is already proving itself to be quite pleasurable to drink. We are also seeing a potential for the wines to develop in the cellar for quite some time.

[95] James Suckling – Top 100 Wines of Germany 2022 (#97) –

"As refined as it is concentrated, this glides over your palate so gracefully. Very fresh and pure, this has a fantastic minerality at the very long clean finish."
– August 2022

[94] Mosel Fine Wines

"A nose made of citrusy elements, bitter grapefruit, smoke, flowers, and a hint of spices. The wine is superbly focused and animating on the palate and leaves a juicy and elegant feel in the long finish." – December 2022

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Blue Devonian slate
Age of Vines: Minimum 100 years; ungrafted
Viticulture: Sustainable
Vinification: Fermented with indigenous yeasts in traditional 1,000-liter Fuder casks; matured on the full lees for 12 months; no bâtonnage
Alcohol: 12.5%
Residual Sweetness: 8.6 grams/liter
Total Acidity: 7.9 grams/liter
UPC: 810404020456

NUTRITION INFO

Calories: 110 per serving (5 oz.)
Carbohydrate & Sugar: 1.3 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

