



DR. LOOSEN Riesling Sekt Extra Dry

An elegant and well-balanced Sekt from the Mosel Valley with a brisk, refreshing finish.

Sparkling wine, called “Sekt” in German, has a long history in Germany. A fact that you can see in the many German family names among famous Champagne houses (think Bollinger, Krug and Mumm, for example). Dr. Loosen celebrates this tradition with an Extra Dry Sekt from 100% Riesling, which makes excellent sparkling wine because of its natural acidity. The Dr. Loosen Sekt Extra Dry is produced with fruit from estate vineyards in the Middle Mosel. Bottle fermented, it is brisk and refreshing, with pure Riesling fruit and crisp acidity..

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 MOSEL REGION

Located in far western Germany, the Mosel valley’s steep, south facing slopes create the perfect climate for Riesling, giving the vines ideal exposure to the sun. The cool climate allows the grapes to ripen slowly while retaining bright acidity.

[91] Wine & Spirits

“The wine exudes notes of pears spiced with garam masala that lift across the palate with white flowers.”

— Jonathan Eichholz, March 2024

[88] Wine Spectator

“A tasty-well balanced and refreshing sparkler, with lively mousse buoying delicate apple and peach flavors. A touch of sweetness softens the racy beam of acidity pulsing through, while notes of dried green herbs and wet stone add detail.” — June 2024

TECHNICAL INFO

Grape Variety: 100% Riesling

Appellation: Mosel, Germany

Harvest Method: Selective hand picking for optimally ripe, healthy fruit (no botrytis)

Vinification: Traditional fermentation in bottle (“Flaschengärung” in German); matured on the lees, in bottle, for 15 months; clarification through the transfer method; dosage at re-bottling

Alcohol: 12%

Residual Sweetness: 11.9 grams/liter

Total Acidity: 6.4 grams/liter

UPC: 810404020326

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 1.8 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

