

LOOSEN BROS. 2021 Dr. L Riesling Dry

A harmonious, beautifully balanced Riesling, made in a dry style that is extraordinarily versatile with food.

This well-rounded Riesling is the dry counterpart to the lightly sweet Dr. L Riesling. Together, these two wines provide a glimpse into the unique stylistic diversity of Riesling, capturing the elegant and racy characteristics of steep, slate-soil Mosel vineyards at a very reasonable price. They are produced with grapes from contracted growers throughout the Mosel River valley who work closely with brothers Ernst and Thomas Loosen to achieve excellent quality in every vintage.

ABOUT THE 2021 VINTAGE

After six consecutive hot and dry years, 2021 proved to be a stark contrast to this trend, as it was considerably cooler and moister. The year began with intensely cold weather. So cold, in fact, that on January 11 we were able to harvest the last grapes of the 2020 vintage for Eiswein. Fortunately, we were spared from the spring frost damage that caused severe losses in some European wine-growing regions. In the end we were totally satisfied. "2021 parallels previous vintages that were characterized by a long and cool ripening period," said our cellarmaster, Berni Schug, "which leads to a classically elegant abundance of fruit aromas as well modest alcohol levels; this you can only find on the Mosel!"

ABOUT LOOSEN BROS.

Loosen Bros. ("Gebrüder Loosen" in German), is Ernst Loosen, of the renowned Dr. Loosen estate, and his younger brother, Thomas. Together, the brothers work with small growers throughout the Mosel region to source fruit for the wines, which are vinified by the same highly skilled cellar team that produces the Dr. Loosen estate wines. Very strict quality standards require that the growers improve their viticulture in order to sustainably grow the healthy, perfectly ripe fruit that Ernst and Thomas want for these wines.

ue Brand of the Y June 24, 2021

TECHNICAL INFO

Appellation: Mosel, Germany

Viticulture: Sustainable, according to strict German environmental regulations for agriculture.

Harvest: Clean, healthy fruit that meets strict requirements for minimum and maximum ripeness, as well as optimal acidity.

Vinification: Pressed immediately; natural settling and clarification; fermentation in stainless steel.

No malolactic fermentation

Alcohol: 12.0%

Residual Sweetness: 8.9 grams/liter

Total Acidity: 8.2 grams/liter UPC: 810404020135

NUTRITION INFO

Calories: 107 per serving (5 oz.)

Carbohydrate & Sugar: 1.3 grams per serving

Fat & Cholesterol: None

All Natural

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Nut Free

Vegan

