



LOOSEN BROS. Dr. L Riesling Sparkling

A deliciously aromatic and fruit-filled sparkling wine that will enliven any brunch, dinner or celebration with friends.

Dr. L Riesling Sparkling is 100% pure Riesling — the crisp, fruity grape that has made German wine famous for centuries. It is made using the Charmat method, where the second fermentation is done in a pressurized tank to keep the bubbles in the wine. This method produces bright, clean sparkling wines in a more affordable way, which makes it possible to offer this charming bubbler at a very nice everyday price. A tasty way to kick off any social occasion, it's also a great mixer for bubbles-based cocktails!

ABOUT GERMAN SPARKLING WINE

Sparkling wine has a long, rich tradition in Germany, where it has been called “Sekt” since the late 1800s. Germans are the biggest consumers of sparkling wine in the world, and most of the Sekt they produce is sold at home. But it's such delightful stuff, we thought it was time for American wine drinkers to discover real German Sekt.

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 Dr. L Rieslings, which are vinified by the same highly skilled cellar team that produces the Dr. Loosen estate wines. Sekt production, however, requires a specialized facility, so the Dr. L Riesling Sparkling is made to their specifications at a top-quality “Sektellerei.”

[91] Tasting Panel

“Off-dry. Bright and crisp; juicy and peachy; balanced and delightful. A great value.”

— July 2021

[86] Wine & Spirits — Best Buy —

“Gentle bubbles and soft, citrusy flavors make this an easy-going match with spicy Thai noodles.”

— February 2021



TECHNICAL INFO

Appellation: Deutscher Riesling Sekt (fruit primarily from the Rheinhessen region)

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

Style: Riesling Sekt Trocken (Dry)

Vinification: Charmat method: second fermentation and settling in a pressurized stainless steel tank. Dosage with sweet Mosel Riesling at bottling.

Alcohol: 12.5%

Residual Sweetness: 24.4 grams/liter

Total Acidity: 5.7 grams/liter

UPC: 183103000761

NUTRITION INFO

Calories: 120 per serving (5 oz.)

Carbohydrate & Sugar: 3.6 grams per serving

Fat & Cholesterol: None

GMO Free

Gluten Free

Nut Free

Vegan

