



## DR. LOOSEN 2021 Bernkasteler Lay Riesling Kabinett

A delicately crisp, low-alcohol Riesling from the top-rated single-vineyard site that surrounds the Dr. Loosen estate.

Bernkasteler Lay is a Grosse Lage (grand cru) vineyard situated directly along the Mosel between the village of Bernkastel and the Dr. Loosen estate house. The rocky blue slate soil here produces richly textured, assertive wines. Kabinett is the German designation for the lightest, most delicate style of Riesling, produced from barely ripe grapes picked early in the harvest.

### 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.

### [91] James Suckling

*“A very fresh nose of pear drops is married to juicy apple and pear fruit on the sleek and crisp palate. Long, super-clean and bright finish.”* – August 2022

### [86-88] Wine Advocate

*“Clear and fresh on the slight leafy and lemony nose. Lush and round on the palate, this is a really light and happy Kabinett.”* – August 2022

### TECHNICAL INFO

- Appellation: Mosel
- Soil Type: Blue Devonian slate
- Age of Vines: 60 years average
- Viticulture: Sustainable
- Vinification: Cool fermentation in stainless steel and neutral Fuder casks; half fermented with native yeasts, half with cultured yeasts.
- Alcohol: 8.0%
- Residual Sweetness: 42 grams/liter
- Total Acidity: 9 grams/liter
- UPC: 183103000006

### NUTRITION INFO

- Calories: 94 per serving (5 oz.)
- Carbohydrate & Sugar: 6.2 grams per serving
- Fat & Cholesterol: None
- Sustainably Grown
- Pesticide & Herbicide Free
- GMO Free
- Gluten Free
- Vegan

