



DR. LOOSEN 2021 Graacher Domprobst Riesling GG

A complex, full-throated dry Riesling
from the choicest “center cut” of the slope.

The Domprobst vineyard is considered the finest part of the steep slope directly behind the village of Graache. It is renowned for producing wines with great depth and ageability. This limited-production GG 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.

[94] James Suckling

“The deep and complex nose of apricot, cassis and mint pulls you into this sleek, but really compact dry riesling that is extremely mineral.”

– August 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: 9.2 grams/liter

Total Acidity: 7.9 grams/liter

UPC: 810404020579

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

