



DR. LOOSEN 2021 Ürziger Würzgarten Riesling Kabinett

A luscious and lively Riesling Kabinett from the Middle Mosel's distinctive "spice garden" vineyard.

The insanely steep, red-soil Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines show the typically juicy and exotic fruit of the Grosse Lage (grand cru) "spice garden" vineyard, with a rich mouth feel, a spicy acid tingle and lingering finish. Kabinett is the lightest, most delicate style of Riesling in Germany, made from early harvested grapes that are just barely ripe.

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

"Generous tannins give this a kick, interlocking with the minerality, spice and juicy fruit in a really exciting way."
– August 2022

[88-89] Wine Advocate

"Lush and tangy on the savory palate, this is a light and crisp, perfectly round and saline Kabinett in the old style: neither too rich nor too sweet but saline and highly stimulating." – August 2022

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Red slate and red volcanic sandstone
Age of Vines: 60 years average
Viticulture: Sustainable
Vinification: Cool fermentation in a combination of stainless steel tanks and traditional Fuder barrels; fermentation stopped by chilling
Alcohol: 8.0%
Residual Sweetness: 40.8 grams/liter
Total Acidity: 8.7 grams/liter
UPC: 183103000075

NUTRITION INFO

Calories: 94 per serving (5 oz.)
Carbohydrate & Sugar: 6.0 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

