



DR. LOOSEN 2021 Ürziger Würzgarten Riesling Spätlese

A rich, exotic Riesling with an electric, spicy tingle from the iron-infused red soil of the hyper-steep “spice garden” vineyard.

The insanely steep, red-soil Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines showcase the typically juicy and precocious fruit of the “spice garden” vineyard, with a rich mouth feel, brisk acidity and lingering finish. Spätlese is produced with grapes that have a week or two extra hang time, but still without any botrytis. The extra time on the vine gives them higher ripeness and deeper flavors.

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

“Super-expressive and very bright wine. Wonderfully complex palate that’s as juicy as it is herbal, with a touch of wild berry character that lifts the finish beautifully.” – August 2022

[92-94] Wine Advocate

“Good intensity. Lush and round yet also tangy and savory on the palate, this is seductive and crystalline, saline and elegant.” – August 2022

TECHNICAL INFO

Appellation: Mosel
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: 61.1 grams/liter
Total Acidity: 8.5 grams/liter
UPC: 183103000105

NUTRITION INFO

Calories: 105 per serving (5 oz.)
Carbohydrate & Sugar: 9.0 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

