



LOOSEN BROS. 2022 Dr. L Riesling

Crisp, juicy, vibrant and refreshing, Dr. L Riesling is still the No. 1 Super-Premium German Riesling in America!

This top-selling Loosen Bros. wine is Ernst Loosen's "ambassador" for the Mosel region and for the Riesling variety. It embodies the delicate and racy style that is characteristic of Riesling grown in the slate-soil vineyards of the Mosel valley. And, best of all, it delivers this uniquely delicious and invigorating taste at a very affordable price for every day enjoyment. It is a bright, refreshing, fruit-driven wine, with a juicy mid-palate and a crisp, drying finish.

ABOUT THE 2022 VINTAGE

The 2022 vintage was defined by heat in summer and rain during the harvest. It was the earliest harvest ever in the Mosel and is characterized by a warm spring, intense summer heat, and a severe drought that persisted through the summer and into the fall. Nevertheless, through quick action and über-meticulous harvest selection, we were able to bring in excellent-quality fruit for our dry wines, as well as the lower Prädikats. Dr. Loosen cellar master, Berni Schug, says "It's a Kabinett year!"

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 wines, which are vinified by the same highly skilled cellar team that produces the Dr. Loosen estate wines. Very strict quality standards require that the growers improve their viticulture in order to sustainably grow the healthy, perfectly ripe fruit that Ernst and Thomas want for these wines.

Wine Enthusiast – Best Buy –

– February 2023



TECHNICAL INFO

Appellation: Mosel, Germany

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

Harvest: Clean, healthy fruit that meets strict requirements for minimum and maximum ripeness, as well as optimal acidity.

Vinification: Pressed immediately; natural settling and clarification; fermentation in stainless steel. No malolactic fermentation.

Alcohol: 8.5%

Residual Sweetness: 43.4 grams/liter

Total Acidity: 7.2 grams/liter

UPC: 183103000013

NUTRITION INFO

Calories: 98 per serving (5 oz.)

Carbohydrate & Sugar: 6.4 grams per serving

Fat & Cholesterol: None

All Natural

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Nut Free

Vegan

