



# DR. LOOSEN

## 2022 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 2022 VINTAGE

The 2022 growing season in the Middle Mosel was characterized by a warm spring, intense summer heat, and a severe drought that persisted from June to September. Overall, average must weights in 2022 were a bit lower than in recent years, leading Cellar Master, Berni Schug, to declare, “It’s a Kabinett year!” Nevertheless, through quick action and über-meticulous harvest selection, we brought in excellent quality fruit. The summer heat left us with slightly lower acidity levels, but it is an exceptionally well-integrated acid structure that beautifully complements the delicate nature of the vintage.

### [92] James Suckling

*“What a juicy and animating light Mosel Kabinett with lime zest and mint character, plus good yellow and green apple fruit. Long, super-clean finish.”* – Stuart Pigott, September 2023

### [90] Wine Enthusiast

*“This shows a little bit of lushness, but the acidity keeps it honest. Features notes of sweetened chamomile tea, with lemon and quince notes mingling at the core. Minerally accents emerge before the long finish.”* – May 2024

### 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:** 41.8 grams/liter
- Total Acidity:** 8.2 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**

