



## DR. LOOSEN 2022 Blue Slate Riesling Kabinett

**A brisk, juicy, low-alcohol Kabinett-style Riesling from ancient Devonian slate soils in the Mosel valley.**

This classic Mosel Kabinett is harvested from cooler, high-elevation parcels owned by Dr. Loosen in the villages of Bernkastel, Graach and Wehlen. The wine is bright and pure with the vibrant white peach fruit and a floral, flinty minerality that is so typical from blue slate. A plush attack on the mid-palate leads to a deliciously firm, delicate finish. This wine makes an elegant aperitif and is an excellent match for seafood, spicy Asian cuisine and lighter dishes.

### 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.

### [89] Wine Spectator

*“Great balance and lusciousness on the mediumweight palate, with wet stone minerality and a hint of green herbs keeping the finish fresh.” — June 2024*

### TECHNICAL INFO

**Appellation:** Mosel  
**Soil Type:** Blue Devonian slate  
**Age of Vines:** 60 years average  
**Viticulture:** Sustainable  
**Vinification:** Cool fermentation in stainless steel tanks; fermentation stopped by chilling  
**Alcohol:** 8.0%  
**Residual Sweetness:** 43.4 grams/liter  
**Total Acidity:** 8.6 grams/liter  
**UPC:** 183103000570

### NUTRITION INFO

**Calories:** 95 per serving (5 oz.)  
**Carbohydrate & Sugar:** 6.4 grams per serving  
**Fat & Cholesterol:** None  
**Sustainably Grown**  
**Pesticide & Herbicide Free**  
**GMO Free**  
**Gluten Free**  
**Vegan**

