



DR. LOOSEN

2022 Graacher Himmelreich Riesling GG Alte Reben

A heavenly, full-bodied dry Riesling with forceful minerality — from 100-year-old vines grown in the blue slate soil of Graach.

Graach is a small village in the Mosel valley. It's steep slate slopes produce wines that combine elegance with rustic strength. Grosses Gewächs (GG) is the designation for an estate's best dry wine from a Grosse Lage (grand cru) vineyard. This limited-production wine was fermented with indigenous yeasts and kept in the barrel, on the full lees, for a year before bottling. The extended maturation time allows the wine to develop greater texture and a deeper natural harmony.

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 exceptionally well-integrated and beautifully complements the delicate nature of the vintage.

[95] James Suckling

"Seriously concentrated and structured. Stacks of ripe peach and apricot fruit, and behind that is a very exciting mineral acidity that gives this stunning drive at the long, stony finish." — Stuart Pigott, September 2023

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Blue Devonian slate
Age of Vines: Minimum 100 years; ungrafted
Viticulture: Sustainable
Vinification: Fermented with indigenous yeasts in traditional 1,000-liter Fuder casks; matured on the full lees for 12 months; no bâtonnage
Alcohol: 12.5%
Residual Sweetness: 9.0 grams/liter
Total Acidity: 7.6 grams/liter
UPC: 810404020456

NUTRITION INFO

Calories: 111 per serving (5 oz.)
Carbohydrate & Sugar: 1.3 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

