



# DR. LOOSEN 2022 “Red Slate” Riesling Dry

**A well-balanced dry Riesling from estate vineyards that show the distinctively forceful minerality of red slate soils.**

This dry Riesling is produced with fruit from estate-owned vineyards in the red slate soils found in the contiguous Middle Mosel villages of Ürzig, Erden, Löslich and Kinheim. Following the traditional methods of Ernst Loosen’s great-grandfather, Peter Loosen, this wine is fermented in 3,000-liter, neutral oak casks and kept on the full lees for 12 months. The extended lees contact stabilizes the wine naturally and gives it time to develop a harmonious balance.

### 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.

### [90] Wine & Spirits – Best Buy –

*“The wine is bright, full-bodied, and mineral-driven, with a good core, a fine girdle of acidity, lovely focus and a long, balanced and complex finish..”* – March 2024

### [88] Wine Spectator – Savvy Shopper –

*“Inviting white blossom and peach flavors are powered by mouthwatering acidity in this tasty version. Citrus zest and slate notes mark the palate.”* – June 2024

### TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Red Devonian slate
- Age of Vines:** 60 years average
- Viticulture:** Sustainable
- Vinification:** Native yeast fermentation in neutral oak casks; 12 months lees contact; no bâtonnage
- Alcohol:** 12.0%
- Residual Sweetness:** 8.3 grams/liter
- Total Acidity:** 7.3 grams/liter
- UPC:** 183103000723

### NUTRITION INFO

- Calories:** 106 per serving (5 oz.)
- Carbohydrate & Sugar:** 1.2 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

