



## DR. LOOSEN 2022 Ürziger Würzgarten Riesling Auslese

**A lusciously exotic, select-harvest Riesling made with botrytis-affected grapes from the “spice garden” vineyard.**

Auslese [OWS-lay-zuh] means “selected from the harvest,” and is a sweet wine made from very ripe clusters that are about 50 percent affected by botrytis (in the red bucket, above). The resulting wine is dense, intensely flavored and rich on the palate, but balanced by Riesling’s naturally brisk acidity. The red volcanic soil of the Ürziger Würzgarten vineyard produces wines with precocious tropical fruits, a rich texture and a pleasingly persistent finish.

### 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.

### [96] James Suckling

*“Hauntingly smoky nose with delicate spicy notes and stacks of citrus zest freshness. Then comes a wave of mangosteen, star fruit and passion fruit on the succulent yet vivid palate.”* – Stuart Pigott, September 2023

#### TECHNICAL INFO

**Grape Variety:** 100% Riesling  
**Soil Type:** Red volcanic sandstone  
**Age of Vines:** Over 100 years; on original rootstocks  
**Viticulture:** Sustainable  
**Vinification:** Fermented in stainless steel; fermentation stopped by chilling  
**Alcohol:** 8.5%  
**Residual Sweetness:** 78.2 grams/liter  
**Total Acidity:** 9.5 grams/liter  
**UPC:** 183103000143 (750ml);  
 183103000471 (375ml)

#### NUTRITION INFO

**Calories:** 120 per serving (5 oz.)  
**Carbohydrate & Sugar:** 11.6 grams per serving  
**Fat & Cholesterol:** None  
**Sustainably Grown**  
**Pesticide & Herbicide Free**  
**GMO Free**  
**Gluten Free**  
**Vegan**

