



# DR. LOOSEN 2022 Ürziger Würzgarten Riesling Kabinett

A luscious and lively Riesling Kabinett from the Middle Mosel's distinctive "spice garden" vineyard.

The insanely steep, red-soil Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines show the typically juicy and exotic fruit of the Grosse Lage (grand cru) "spice garden" vineyard, with a rich mouth feel, a spicy acid tingle and lingering finish. Kabinett is the lightest, most delicate style of Riesling in Germany, made from early harvested grapes that are just barely ripe.

### 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.

### [95] James Suckling

"A revolutionary style of Mosel Kabinett! The interplay of restrained tannins and juicy fruit, crisp acidity and spicy character is spectacular. So much structure at the powerful and compact finish!" – Stuart Pigott, September 2023

### [94] Wine & Spirits

"There is a feeling of mineral-water-driven purity alongside kaleidoscopic acid. This is a perfect pairing for citrus-driven crudo." – Jonathan Eichholz, March 2024

### TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Red slate and red volcanic sandstone
- Age of Vines:** 60 years average
- Viticulture:** Sustainable
- Vinification:** Cool fermentation in a combination of stainless steel tanks and traditional Fuder barrels; fermentation stopped by chilling
- Alcohol:** 8.0%
- Residual Sweetness:** 41.5 grams/liter
- Total Acidity:** 8.5 grams/liter
- UPC:** 183103000075

### NUTRITION INFO

- Calories:** 94 per serving (5 oz.)
- Carbohydrate & Sugar:** 6.1 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

