



DR. LOOSEN 2022 Ürziger Würzgarten Riesling Spätlese

A rich, exotic Riesling with an electric, spicy tingle from the iron-infused red soil of the hyper-steep “spice garden” vineyard.

The insanely steep, red-soil Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines showcase the typically juicy and precocious fruit of the “spice garden” vineyard, with a rich mouth feel, brisk acidity and lingering finish. Spätlese is produced with grapes that have a week or two extra hang time, but still without any botrytis. The extra time on the vine gives them higher ripeness and deeper flavors.

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

“An impressively structured wine, but this is almost all below the waterline of perception. Long, complex spicy finish.” – Stuart Pigott, September 2023

TECHNICAL INFO

Appellation: Mosel
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: 66.8 grams/liter
Total Acidity: 8.3 grams/liter
UPC: 183103000105

NUTRITION INFO

Calories: 109 per serving (5 oz.)
Carbohydrate & Sugar: 9.9 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

