



LOOSEN BROS. 2023 Dr. L Riesling Dry

A harmonious, beautifully balanced Riesling, made in a dry style that is extraordinarily versatile with food.

This well-rounded Riesling is the dry counterpart to the off-dry Dr. L Riesling. Together, these two wines provide a glimpse into the unique stylistic diversity of Riesling, capturing the elegant and racy characteristics of steep, slate-soil Mosel vineyards at a very reasonable price. They are produced with grapes from contracted growers throughout the Mosel River valley who work closely with brothers Ernst and Thomas Loosen to achieve excellent quality in every vintage.

ABOUT THE 2023 VINTAGE

The 2023 growing season kicked off with a warmer-than-usual winter, leading to irregular rainfall and a dry early spring. The arrival of summer rains revitalized the vineyards, transforming them into lush green expanses and ensuring sufficient water reserves for the following months. This constant moisture required precise grape selection that was adeptly managed by our highly skilled team. The highlight of the 2023 harvest was the later part of September, which brought beautiful weather conditions for a superb harvest. Ultimately, the 2023 vintage showcases Riesling's resilience, with an excellent balance of quality and quantity that delivered a full range of exceptional wines.

ABOUT LOOSEN BROS.

Loosen Bros. ("Gebrüder Loosen" in German), is Ernst Loosen, of the renowned Dr. Loosen estate, and his younger brother, Thomas. Together, the brothers work with small growers throughout the Mosel region to source fruit for the wines, which are vinified by the same highly skilled cellar team that produces the Dr. Loosen estate wines. Very strict quality standards require that the growers improve their viticulture in order to sustainably grow the healthy, perfectly ripe fruit that Ernst and Thomas want for these wines.



TECHNICAL INFO

Appellation: Mosel, Germany

Viticulture: Sustainable, according to strict German environmental regulations for agriculture.

Harvest: Clean, healthy fruit that meets strict requirements for minimum and maximum ripeness, as well as optimal acidity.

Vinification: Pressed immediately; natural settling and clarification; fermentation in stainless steel. No malolactic fermentation.

Alcohol: 12.0%

Residual Sweetness: 7.4 grams/liter

Total Acidity: 7.9 grams/liter

UPC: 810404020135

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 1.3 grams per serving

Fat & Cholesterol: None

All Natural

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Nut Free

Vegan

