



DR. LOOSEN

2023 Bernkasteler Lay Riesling Kabinett

A delicately crisp, low-alcohol Riesling from the top-rated single-vineyard site that surrounds the Dr. Loosen estate.

Bernkasteler Lay is a Grosse Lage (grand cru) vineyard situated directly along the Mosel between the village of Bernkastel and the Dr. Loosen estate house. The rocky blue slate soil here produces richly textured, assertive wines. Kabinett is the German designation for the lightest, most delicate style of Riesling, produced from barely ripe grapes picked early in the harvest. The 2023 Kabinett is finely focused, with insistent, salty slate and citrus, and a satin texture.

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 ripening. The constant moisture required precise grape selection, which was adeptly managed by our highly skilled team. Late September brought beautiful weather for a superb harvest. The 2023 vintage showcases Riesling’s resilience, with an excellent balance of quality and quantity, and a full range of exceptional wines.

ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, 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 that 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.

[90] Mosel Fine Wine

“A very nice nose made of pear, herbs, and spices. The wine proves subtly juicy, nicely light-footed, and beautifully fresh on the palate. The finish is enticing with fruits, zest, and a subtle touch of creaminess.” – Dec. 2024

TECHNICAL INFO

- Appellation:** Mosel
- Soil Type:** Blue Devonian slate
- Age of Vines:** 60 years average
- Viticulture:** Sustainable
- Vinification:** Cool fermentation in stainless steel and neutral Fuder casks; half fermented with native yeasts, half with cultured yeasts.
- Alcohol:** 9.0%
- Residual Sweetness:** 40.4 grams/liter
- Total Acidity:** 7.9 grams/liter
- UPC:** 183103000006

NUTRITION INFO

- Calories:** 101 per serving (5 oz.)
- Carbohydrate & Sugar:** 6 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

