



## DR. LOOSEN 2023 Blue Slate Riesling Kabinett

**A brisk, juicy, low-alcohol Kabinett-style Riesling from ancient Devonian slate soils in the Mosel valley.**

This classic Mosel Kabinett is harvested from cooler, high-elevation parcels owned by Dr. Loosen in the villages of Bernkastel, Graach and Wehlen. The wine is bright and pure with the vibrant white peach fruit and a floral, flinty minerality that is so typical from blue slate. A plush attack on the mid-palate leads to a deliciously firm, delicate finish. This wine makes an elegant aperitif and is an excellent match for seafood, spicy Asian cuisine and lighter dishes.

### 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.

### [92] James Suckling

*"The effusive white peach, citrus and blossom aromas make this a very easy dry Mosel Riesling to enjoy. Crisp and playful, this barely medium-bodied beauty is mightily refreshing and invigorating."* – Stuart Pigott, 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 tanks; fermentation stopped by chilling  
**Alcohol:** 8.0%  
**Residual Sweetness:** 40.4 grams/liter  
**Total Acidity:** 9.3 grams/liter  
**UPC:** 183103000570

### NUTRITION INFO

**Calories:** 94 per serving (5 oz.)  
**Carbohydrate & Sugar:** 6 grams per serving  
**Fat & Cholesterol:** None  
**Sustainably Grown**  
**Pesticide & Herbicide Free**  
**GMO Free**  
**Gluten Free**  
**Vegan**

