



## DR. LOOSEN

### 2023 Graacher Himmelreich Riesling GG Alte Reben

**A heavenly, full-bodied dry Riesling with forceful minerality — from 100-year-old vines grown in the blue slate soil of Graach.**

Graach is a small village in the Mosel valley. It's steep slate slopes produce wines that combine elegance with rustic strength. Grosses Gewächs (GG) is the designation for an estate's best dry wine from a Grosse Lage (grand cru) vineyard. This limited-production wine was fermented with indigenous yeasts and kept in the barrel, on the full lees, for a year before bottling. The extended maturation time allows the wine to develop greater texture and a deeper natural harmony.

#### 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.

#### [96] James Suckling

*"Terrific brilliance and wonderful white peach and white currant fruit, supported by a deep mineral structure."*  
— Stuart Pigott, Aug. 2024

#### TECHNICAL INFO

**Grape Variety:** 100% Riesling  
**Soil Type:** Blue Devonian slate  
**Age of Vines:** Minimum 100 years; ungrafted  
**Viticulture:** Sustainable  
**Vinification:** Fermented with indigenous yeasts in traditional 1,000-liter Fuder casks; matured on the full lees for 12 months; no bâtonnage  
**Alcohol:** 12.5%  
**Residual Sweetness:** 9.0 grams/liter  
**Total Acidity:** 7.6 grams/liter  
**UPC:** 810404020456

#### NUTRITION INFO

**Calories:** 111 per serving (5 oz.)  
**Carbohydrate & Sugar:** 1.3 grams per serving  
**Fat & Cholesterol:** None  
**Sustainably Grown**  
**Pesticide & Herbicide Free**  
**GMO Free**  
**Gluten Free**  
**Vegan**

