



## DR. LOOSEN 2023 “Red Slate” Riesling Dry

**A well-balanced dry Riesling from estate vineyards that show the distinctively forceful minerality of red slate soils.**

This dry Riesling is produced with fruit from estate-owned vineyards in the red slate soils found in the contiguous Middle Mosel villages of Ürzig, Erden, Lösnich and Kinheim. Following the traditional methods of Ernst Loosen’s great-grandfather, Peter Loosen, this wine is fermented in 3,000-liter, neutral oak casks and kept on the full lees for 12 months. The extended lees contact stabilizes the wine naturally and gives it time to develop a harmonious balance.

### 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

*“Very vibrant and floral, with notes of white peaches and dried strawberries, this is a very enticing dry Mosel riesling.”* — Stuart Pigott, Aug. 2024

### TECHNICAL INFO

**Grape Variety:** 100% Riesling  
**Soil Type:** Red Devonian slate  
**Age of Vines:** 60 years average  
**Viticulture:** Sustainable  
**Vinification:** Native yeast fermentation in neutral oak casks; 12 months lees contact; no bâtonnage  
**Alcohol:** 12.0%  
**Residual Sweetness:** 7.3 grams/liter  
**Total Acidity:** 7.7 grams/liter  
**UPC:** 183103000723

### NUTRITION INFO

**Calories:** 106 per serving (5 oz.)  
**Carbohydrate & Sugar:** 1.1 grams per serving  
**Fat & Cholesterol:** None  
**Sustainably Grown**  
**Pesticide & Herbicide Free**  
**GMO Free**  
**Gluten Free**  
**Vegan**

