



DR. LOOSEN

2023 Ürziger Würzgarten Riesling GG Alte Reben

A captivating and harmonious dry Riesling from extremely old vines in the “spice garden” vineyard of Ürzig.

Ürzig produces wines of a completely unique nature, showcasing the typically exotic fruit flavors of the “spice garden,” with a rich texture, gentle acidity and lingering finish. Grosses Gewächs (GG) means “great growth” and is the designation for an estate’s best dry wine from a Grosse Lage (grand cru) vineyard. This Riesling GG is from a special parcel of old vines (“alte Reben”) that lies directly behind the village and is still referred to by its historical name, Urglück.

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

“So effusive, this leaps and bounds over your palate with youthful energy. Fantastic concentration and vitality...”
— Stuart Pigott, Aug. 2024

TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Red volcanic sandstone
- Age of Vines:** Over 120 years; on original rootstocks
- 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:** 8.7 grams/liter
- Total Acidity:** 7.1 grams/liter
- UPC:** 183103000563

NUTRITION INFO

- Calories:** 110 per serving (5 oz.)
- Carbohydrate & Sugar:** 1.3 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

