



DR. LOOSEN 2023 Ürziger Würzgarten Riesling Kabinett

A luscious and lively Riesling Kabinett from the Middle Mosel's distinctive "spice garden" vineyard.

The insanely steep, red-soil Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines show the typically juicy and exotic fruit of the Grosse Lage (grand cru) "spice garden" vineyard, with a rich mouth feel, a spicy acid tingle and lingering finish. Kabinett is the lightest, most delicate style of Riesling in Germany, made from early harvested grapes that are just barely ripe.

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.

[95] James Suckling

"Incredibly refreshing and juicy, but also well structured, this is a stunning Mosel Kabinett. Very juicy and tense finish." – Stuart Pigott, Aug. 2024

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Red slate and red volcanic sandstone
Age of Vines: 60 years average
Viticulture: Sustainable
Vinification: Cool fermentation in a combination of stainless steel tanks and traditional Fuder barrels; fermentation stopped by chilling
Alcohol: 8.0%
Residual Sweetness: 42.6 grams/liter
Total Acidity: 8.0 grams/liter
UPC: 183103000075

NUTRITION INFO

Calories: 94 per serving (5 oz.)
Carbohydrate & Sugar: 6.3 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

