



DR. LOOSEN 2023 Ürziger Würzgarten Riesling Spätlese

A rich, exotic Riesling with an electric, spicy tingle from the iron-infused red soil of the hyper-steep “spice garden” vineyard.

The insanely steep, red-soil Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines showcase the typically juicy and precocious fruit of the “spice garden” vineyard, with a rich mouth feel, brisk acidity and lingering finish. Spätlese is produced with grapes that have a week or two extra hang time, but still without any botrytis. The extra time on the vine gives them higher ripeness and deeper flavors.

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

“A sensational Mosel Riesling Spätlese that has an incredibly dynamic tension between the mineral and herbal freshness and the juicy stone and berry fruit character.” – Stuart Pigott, Dec. 2024

TECHNICAL INFO

- Appellation:** Mosel
- 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:** 8.5%
- Residual Sweetness:** 62.2 grams/liter
- Total Acidity:** 8.9 grams/liter
- UPC:** 183103000105

NUTRITION INFO

- Calories:** 110 per serving (5 oz.)
- Carbohydrate & Sugar:** 9.2 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

