



DR. LOOSEN

2024 Bernkasteler Lay Riesling Kabinett

A delicately crisp, low-alcohol Riesling from the top-rated single-vineyard site that surrounds the Dr. Loosen estate.

Bernkasteler Lay is a Grosse Lage (grand cru) vineyard situated directly along the Mosel between the village of Bernkastel and the Dr. Loosen estate house. The rocky blue slate soil here produces richly textured, assertive wines. Kabinett is the German designation for the lightest, most delicate style of Riesling, produced from barely ripe grapes picked early in the harvest. The 2024 Kabinett is finely focused, with insistent, salty slate and citrus, and a satin texture.

THE 2024 VINTAGE

The 2024 growing season in the Mosel was marked by a series of climatic challenges, including spring frost, hail, and prolonged humidity, all of which contributed to a 30% reduction in yield. Despite these setbacks, the harvested grapes were completely healthy, thanks to improved conditions in early autumn and meticulous sorting during harvest. The wines are vibrant and charming, with a precise, fruity profile and bright acidity. Botrytis levels were low, making noble sweet wines especially scarce this vintage. As a result, 2024 is shaping up to be a quintessential Kabinett vintage—elegant, playful, and full of energy. It's a year that will reward early drinking but also offers promise for long-term aging.

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.

[94] James Suckling

"Stunning white peach and crisp apple aromas and flavors, and the delicate touch of creaminess on the light-bodied palate electrify this." — Stuart Pigott, Sept. 2025

[93] Vinous

"Gorgeous and so serene. Lightness is central and the operative term here. The 2024 is pure and alive." — Anne Krebiehl MW, Oct. 2025

TECHNICAL INFO

- Appellation:** Mosel
- Soil Type:** Blue Devonian slate
- Viticulture:** Sustainable
- Vinification:** Cool fermentation in stainless steel and neutral Fuder casks; half fermented with native yeasts, half with cultured yeasts.
- Alcohol:** 8.0%
- Residual Sweetness:** 39.1 grams/liter
- Total Acidity:** 8.4 grams/liter
- UPC:** 183103000006

NUTRITION INFO

- Calories:** 92 per serving (5 oz.)
- Carbohydrate & Sugar:** 5.8 grams per serving
- Fat & Cholesterol:** None
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

