



# DR. LOOSEN 2024 Blue Slate Riesling Kabinett

**A brisk, juicy, low-alcohol Kabinett-style Riesling from ancient Devonian slate soils in the Mosel valley.**

This classic Mosel Kabinett is harvested from parcels owned by Dr. Loosen in the blue slate villages of Bernkastel, Graach and Wehlen. The wine is bright and pure with the vibrant white peach fruit and a floral, flinty minerality that is so typical from blue slate. A plush attack on the mid-palate leads to a deliciously firm, delicate finish. This wine makes an elegant aperitif and is an excellent match for seafood, spicy Asian cuisine and lighter dishes.

### 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.

### TECHNICAL INFO

- Appellation:** Mosel
- Soil Type:** Blue Devonian slate
- Viticulture:** Sustainable
- Vinification:** Cool fermentation in stainless steel tanks; fermentation stopped by chilling
- Alcohol:** 8.0%
- Residual Sweetness:** 40.3 grams/liter
- Total Acidity:** 9.4 grams/liter
- UPC:** 183103000570

### NUTRITION INFO

- Calories:** 94 per serving (5 oz.)
- Carbohydrate & Sugar:** 6 grams per serving
- Fat & Cholesterol:** None
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

