



# DR. LOOSEN

## 2024 Graacher Domprobst Riesling GG

**A complex, full-throated dry Riesling from the choicest “center cut” of the steep slope behind the village of Graach.**

Considered the finest part of the slope, the Domprobst is surrounded by the Himmelreich site and produces wines with great depth and ageability. Grosses Gewächs (GG) Rieslings are dry, single-vineyard bottlings from Grosse Lage vineyard sites (equivalent to grand cru), offering deep concentration, refined structure, and a transparent reflection of place. Extended maturation on the full lees lends the wine a layered texture and seamless finish.

### 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

*“Excellent depth of white peach and garden herb flavors, but the dark wet-stone minerality is way more intense.”*  
— Stuart Pigott, Sept. 2025

#### [92-94] Vinous

*“Shy on the nose. Smooth flow gives a feel of juicy plum, but the finish returns to stone and pithiness, providing a sense of lightness and elegance.”* — Anne Krebiehl MW, Oct. 2025

### TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Blue Devonian slate
- 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:** 9.0 grams/liter
- Total Acidity:** 7.8 grams/liter
- UPC:** 810404020579

### NUTRITION INFO

- Calories:** 111 per serving (5 oz.)
- Carbohydrate & Sugar:** 1.3 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

