



DR. LOOSEN

2024 Graacher Himmelreich Riesling GG Alte Reben

A heavenly, full-bodied dry Riesling with forceful minerality — from 100-year-old vines grown in the blue slate soil of Graach.

The steep, slate slopes of this vineyard produce wines that combine elegance with rustic strength. Grosses Gewächs (GG) designates a dry Riesling from one of Germany’s top-tier vineyard sites (called “Grosse Lage,” equivalent to grand cru). Delivering layered minerality, powerful yet restrained fruit, and acidity that drives tension and ageability. Extended maturation, in barrel and in bottle, allows the wine to evolve slowly and deliberately, resulting in a harmonious balance.

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

“Lovely juiciness and good concentration on the medium-bodied palate, then the slaty minerality charges through in the very long finish.” — Stuart Pigott, Sept. 2025

[93-95] Vinous

“Stony verve is ever-present here. It trembles with that superb slate saltiness ringing long on the finish.” — Anne Krebiehl MW, Oct. 2025

TECHNICAL INFO

- Soil Type:** Blue Devonian slate
- Age of Vines:** Minimum 100 years; ungrafted
- 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:** 8.6 grams/liter
- Total Acidity:** 7.4 grams/liter
- UPC:** 810404020456

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**

