



DR. LOOSEN

Highlights from the Press – Dr. Loosen 2024

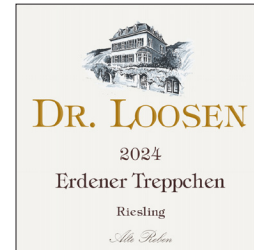


Dr. Loosen Riesling Dry “Red Slate” 2024

[91] *James Suckling*

The peach, anise and rose hip aromas and flavors fill out this fresh and expressive wine. I love the energy that the pink grapefruit acidity gives it on the barely medium-bodied palate. Very zesty finish.

September 2025 – Reviewed by Stuart Pigott



Dr. Loosen Erdener Treppchen Riesling GG 2024

[95] *James Suckling*

A striking nose of sliced fennel and fennel seeds. Compact and crisp, this remarkable GG has tons of structure and very good concentration. *September 2025 – Reviewed by Stuart Pigott*

[92] *Mosel Fine Wines*

It delivers a refined and delicately smoky nose of almond, tangerine, lavender, spices, spearmint, laurel, white peach, aniseed and freshly cut minty herbs. The wine starts off on a delicately juicy creamy side, and only gradually gains in presence. The finish is very long, smoky, and just a touch broader. This is an impressive expression of dry Mosel Riesling in the making! *December 2025, Issue No. 79*

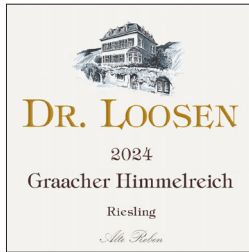
[92-94] *Vinous*

Mixes red apple peel and savor with ripe citrus. The palate tingles with the zestiness of tangerine and salty flavor. A certain lightness is beautifully bedded on smooth, dense creaminess and svelteness. The 2024 is an understated but elegant Treppchen. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[91-92] *Wine Advocate*

The nose reveals slightly ripe, light fruit with a dense, deep substance and stony, salty notes as well as a slight reduction. On the palate, the Treppchen is juicy, dense and full-bodied, almost creamy and even quite substantial, although it (still?) lacks the finesse of the best 2024s. The tannins in the finish, which are still somewhat drying due to the sulfur, match the substance of the old vines' complexity. This is not yet enchanting. *November 6, 2025*

Continues



Dr. Loosen Graacher Himmelreich Riesling GG 2024

[94] James Suckling

A very elegant expression of the Graacher Himmelreich that has good ripeness and depth, but is still playful. Lovely juiciness and good concentration on the medium-bodied palate, then the slatey minerality charges through in the very long finish. Excellent aging potential.

September 2025 – Reviewed by Stuart Pigott

[93-95] Vinous

From ancient vines that are more than a century old, starts off with a lovely, serene note of slate. The palate is bright with citric freshness, where lemon shines. The stony verve is ever-present here. It trembles with that superb slate saltiness ringing long on the finish. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[92] Mosel Fine Wines

This offers a beautifully refined and finely complex nose of white peach, minty herbs, grilled spices, smoke, thyme, laurel, lead pencil, lime tree, and flintstone, all wrapped into fine residues from its spontaneous fermentation. The wine proves comparatively light and elegant on the finely creamy palate. It leaves a fresh and slightly herbal touch, which gives more focus to the whole. This GG shines through its complexity. *December 2025, Issue No. 79*

[90-92] Wine Advocate

Jumps out of the glass with ripe, dense fruit and is round and juicy on the palate, quite sweet but also savory and spicy, with citrus zest and salt, but it still lacks great expression or complex length. *November 6, 2025*



Dr. Loosen Ürziger Würzgarten Riesling GG 2024

[95] James Suckling

Very spicy, just as the name of this vineyard site promises. Terrific tension and complexity on the medium-bodied palate. For this amount of power it's remarkable how cool the wine remains. Very long, complete finish. *September 2025 – Reviewed by Stuart Pigott*

[94-95] Wine Advocate

A subtle, playful Riesling that captivates with its delicate, elegant nose, clear fruit and fine savoriness. Very salty and delicate on the palate, with juicy fruit and crystal-clear acidity, this is possibly Loosen's finest grand cru of the vintage. *November 6, 2025*

[92] Mosel Fine Wines

It delivers quite aromatic, intense, and appealing nose of tangerine, white mint, smoke, herbal tea, lime tree, thyme, flintstone, and grapefruit. The wine coats the palate with aromatic presence, but also directly some lively acidity running through the palate and giving quite some tension and a bone-dry feel to the intense finish. The is some tartness in need of integration before true greatness. This aromatic, complex, and racy expression of dry Riesling is superb. *December 2025, Issue No. 79*

[92-94] Vinous

Comes with a mere flicker of deadnettle on the nose, followed by a slight creaminess. Lemon and tangerine are juicy and salty on the palate and lend great concentration on a smoothly textured, compact wine. There is much extract and lovely poise here. *Reviewed by Anne Krebiehl MW – October 16, 2025*

Continues



Dr. Loosen Wehlener Sonnenuhr Riesling GG 2024

[94] James Suckling

The white peach and spring blossom aromas pull you into this delicious dry wine that's at once crisp and elegant, with a touch of slatey darkness on the medium-bodied palate that creates exciting tension. Long, cool finish. *September 2025 – Reviewed by Stuart Pigott*

[93-95] Vinous

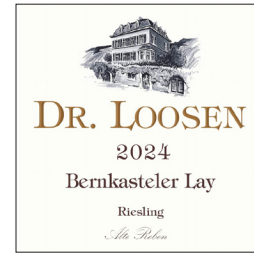
It shimmers with lemon and stone on the nose. The palate is citric, slaty and the picture of brightness. The 2024 is understated but profoundly lemony, zesty, and so linear. It is svelte but incisive. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[91-93] Wine Advocate

Opens with very ripe fruit and delicate slate and herbal notes. It is delicately sapid and salty on the round, elegant palate, which is characterized by ripe, almost sweet and juicy fruit but does not yet reveal great finesse, instead offering power and tannins as well as citrus acidity in the finish. The wine has substance but needs time. *November 6, 2025*

[91] Mosel Fine Wines

It shows a quite smoky and beautifully aromatic nose of orange blossom, tangerine, yellow flowers, anis, flintstone, and spearmint. The wine proves quite juicy and even slightly fruit-driven on the palate, as riper notes of peach and apricot come through. The finish proves intense and slightly broad, with some fresher flavors of smoke and spices, but also tartness in need of integration. This is a complex and slightly rich and smooth GG. *December 2025, Issue No. 79*



Dr. Loosen Bernkasteler Lay Riesling GG 2024

[94] James Suckling

Sleek and pristine, this excellent dry Mosel has terrific wet-stone minerality. Racy and focused, but also refined. I love the delicate wild herb and peach aromas. *September 2025 – Reviewed by Stuart Pigott*

[92-94] Vinous

Subtle but creamy on the nose. Swirling reveals ripe citrus notions. That lovely mix of creaminess and zestiness also plays on the slender palate. It tingles slightly and reveals gentle notes of chervil and blossom. The 2024 is svelte, bright and comes with an extended, zesty finish. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[90-92] Wine Advocate

Displays delicate wood spice to ripe, juicy fruit and remains indifferent. The body has a creamy fullness on the palate with piquant acidity, citrus notes and notes from smaller or newer oak. The finish is elegant and salty, but it also displays still quite prominent citrus fruit. *November 6, 2025*

[90] Mosel Fine Wines

It offers a nicely complex and appealing nose of laurel, smoke, minty herbs, thyme, freshly cut grass, greengage, lime, and lead pencil. The wine starts off on a nicely smooth and creamy side yet gains in focus and intensity as it develops fresher elements including spices and zest. This is a great and very playful expression of dry Riesling! *December 2025, Issue No. 79*

Continues



Dr. Loosen Graacher Domprobst Riesling GG 2024

[94] *James Suckling*

Excellent depth of white peach and garden herb flavors, but the dark wet-stone minerality is way more intense. So much drive that you almost instinctively stand back as it blasts you. *September 2025* –
Reviewed by Stuart Pigott

[92-94] *Vinous*

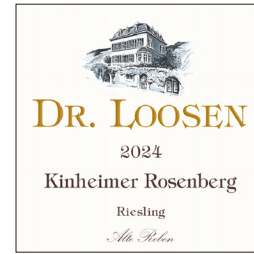
Shy on the nose. It is on the palate that the citrus verve and zestiness appear on a svelte but compact body. Smooth flow gives a feel of juicy plum, but the finish returns to stone and pithiness, providing a sense of lightness and elegance. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[91-92] *Wine Advocate*

Has a rather reductive, cool, smoky, fresh nose, which is quite typical for this steep site just behind the village. Dense, lively and salty on the palate, it shows plenty of substance and expression. The finish is pure, dry and grippy, promising and complex overall, yet at this stage, it's still somewhat sharp from the sulfur. *November 6, 2025*

[91] *Mosel Fine Wines*

It proves quite fresh and lively, as it delivers minty notes of lemon, greengage, lime, smoke, freshly cut herbs, ginger, and laurel. The wine proves straight and animating on the rather light and focused palate. The finish is beautifully smoky and zesty, with very good precision and appealing fresh elements. This fresher and lighter version of GG needs a couple of years to develop more complexity and fully shine. *December 2025, Issue No. 79*



Dr. Loosen Kinheimer Rosenberg Riesling GG 2024

[93] *James Suckling*

The peach and black currant flavors are intertwined with elegant acidity on the well-proportioned, medium-bodied palate. The restrained tannins give it surprising power in the long, structured finish. *September 2025* – *Reviewed by Stuart Pigott*

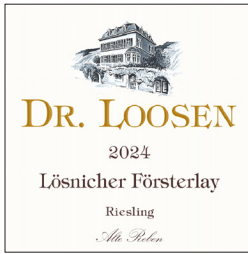
[92-94] *Vinous*

Shy on the nose. More swirling reveals a subtle scentedness of candied angelica. The palate is smooth, with an engaging sense of saltiness at the core. It is superbly fresh but also buffered. Nothing here is loud, all understated and calm. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[92-93] *Wine Advocate*

Opens with a deep, dense, elegant and balanced nose of concentrated fruit and salt. The Rosenberg already seems very accessible thanks to its good development and fine, initially mild acidity, which becomes finely racy on the finish, which is a bit hard and sharp, and the after-taste, marrying with salt and sulfur. The wine is tightly knit and firmly structured and develops good length. It has potential. *November 6, 2025*

Continues



Dr. Loosen Lösnicher Försterlay Riesling GG 2024

[94] James Suckling

Good structure and delicate rose hip, wild berry and peach flavors make this an excellent wine for the little-known vineyard site. Sleek, structured and focused on the medium-bodied palate. The touch of tannins deftly supports the firm finish. Excellent aging potential.

September 2025 – Reviewed by Stuart Pigott

[92-93] Wine Advocate

Impresses with a deep, dense and complex yet subtle nose of fine, ripe fruit and citrus freshness. The wine displays a juicy fullness combined with a savory character but still seems quite sharp and citrusy, though it shows potential. The 2024 has good substance and concentration yet needs more time to settle. November 6, 2025

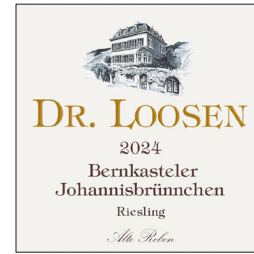
[91] Mosel Fine Wines

It offers a quiet herbal and aniseed nose of freshly cut herbs, smoke, lime, greengage, cassis, lead pencil, and a hint of eucalyptus. The wine is relatively light, thanks to its lively, straightforward acidity, which gives it precision but also a tense and linear quality. The finish is herbal and tart at this stage, so patience will be required for all the elements to harmonize and blossom. December 2025, Issue No. 79

[88-90] Vinous

It tingles with lovely notions of red apple on the nose. The palate is slender, with a touch of creamy oak, a sinuous body and zesty savor.

Reviewed by Anne Krebiehl MW – October 16, 2025



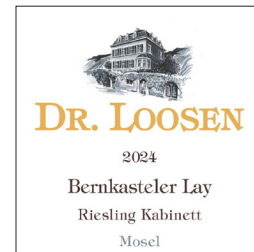
Dr. Loosen Bernkasteler Johannisbrunnchen Riesling GG 2024

[91-92] Wine Advocate

A dense but restrained nose with citrus notes. Round, sweetish and with a savory character, this is a straightforward Riesling from a site where ice wines used to be produced regularly. November 6, 2025

[90-92] Vinous

Comes with a fleeting note of slate wrapped in gentle creaminess. The palate is smooth, with a fill of pale-yellow plum and bright lemon. Zesty citrus defines the finish with a sense of grapefruit. Reviewed by Anne Krebiehl MW – October 16, 2025



Dr. Loosen Bernkasteler Lay Riesling Kabinett 2024

[94] James Suckling

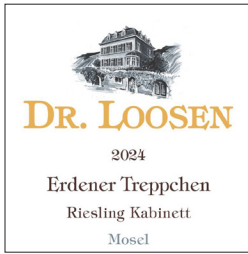
The dynamism and herbal freshness of this Kabinett are off the scale. Stunning white peach and crisp apple aromas and flavors, and the delicate touch of creaminess on the light-bodied palate electrify this.

September 2025 – Reviewed by Stuart Pigott

[93] Vinous

Beautifully bright, fresh and tender with green apple and apple blossom aromas wrapped in the scent of the zestiest lemon. It is gorgeous and so serene. Lightness is central and the operative term here. The 2024 is pure and alive. Reviewed by Anne Krebiehl MW – October 16, 2025

Continues



Dr. Loosen Erdener Treppchen Riesling Kabinett 2024

[95] *James Suckling*

A concentrated and complex Kabinett with a wealth of anise, fennel and savory complexity. This is still very young, but already has a fantastic texture that makes it stand out in the crowd of Mosel wines made in this style. Very crisp and dynamic finish. *September 2025 – Reviewed by Stuart Pigott*

[93] *Vinous*

Still shows the flintiness of reduction on the nose. Supple orange comes with an edge of earthiness and brightens with a tinge of citrus. All is slender but full of flavor. The lip-smacking finish has a touch of herbal tisane and candied lemon. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[91+] *Wine Advocate*

Opens with a generous and intense bouquet of fully ripe, fleshy and well-concentrated fruits intertwined with finely weathered blue slate aromas. Even pink (or overripe) fruit aromas appear but are balanced by the characteristic flinty slate aromas. Savory and enormously vital on the palate, this is a medium-bodied, dense, intense and saline as well as crisp and seriously structured Kabinett from the famous Treppchen. It has a mouthwatering and crisp finish and is very promising though still very young. *November 6, 2025*

[91] *Mosel Fine Wines*

A subtle reduction quickly gives way to a smoky nose with very fresh notes of spearmint, white peach, greengage, candied lemon, thyme, and laurel. The wine is light and fresh on the palate, with a marked zesty and straightforward character, and even a taut acidity. The finish is straightforward and mouthwatering, with a lovely sense of liveliness. This is a racy and animating Kabinett. *December 2025, Issue No. 79*



Dr. Loosen Ürziger Würzgarten Riesling Kabinett 2024

[95] *James Suckling*

The wild strawberry flavors have you hooked from the first sip to the end of the very long finish. Fantastic energy and elegance on the light-bodied palate of this delicate beauty. *September 2025 – Reviewed by Stuart Pigott*

[93] *Wine Advocate*

Clear and super aromatic on the nose yet elegant and subtle, with fine, flinty minerality and saltiness as well as herbal notes. Round and elegant on the palate, it is almost a little harmless in terms of tension build-up but juicy and balanced, with emphasis, grip and precision. This has good length. It's almost too complex for a Kabinett but doubtlessly an excellent Riesling, regardless of its classification. *November 6, 2025*

[92] *Vinous*

Throws red apple peel and a touch of clementine in the ring. The palate is light, bouncing with juiciness, stoniness and tangerine pith. The body is lightness itself, with a lip-smacking finish. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[90] *Mosel Fine Wines*

It offers a superbly aromatic and captivating nose with aromas of lemon, grapefruit, lots of spices, spearmint, greengage, thyme, and dill. The wine combines a direct palate with very pleasant fruitiness and a certain juiciness with a fresher, zesty side. The whole remains very light and fresh, with a finish that is more off dry than fully fruity. *December 2025, Issue No. 79*

Continues



Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett 2024

[94] *James Suckling*

The spring blossom aromas leap out of the glass. Vibrant and elegant on the light-bodied palate. Dangerous vitality in the long, silky finish. As delicious as this is now, just wait for what happens with a few years of bottle age. *September 2025 – Reviewed by Stuart Pigott*

[93] *Vinous*

Tender with citrus on the nose, shy but fresh. The super-slender palate is lightness itself, a veil of lemon spray, stone and ease. It is wonderful, animating and weightless. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[92] *Wine Advocate*

Combines ripe, concentrated and spicy fruit with flinty rock notes and aromas of redcurrant, pink grapefruit and salt. It is rich in substance. On the palate, it is elegant, fresh, savory and enormously salty, so that all the sweetness is offset, or rather, is no longer noticeable. This Kabinett is juicy as well as light-footed, crisp and piquant. This is a great Kabinett from the famous Wehlener Sonnenuhr. *November 6, 2025*

[92] *Mosel Fine Wines*

It presents a beautifully attractive and finely complex nose of white peach, flowers, conference pear, lavender, plum, and orange blossom. The wine is superbly zesty and playful on the finely juicy and creamy palate. It leaves a very clean, pure, and zesty feel of citrusy fruits in the long finish. This Kabinett is superb, in a light yet complex way. *December 2025, Issue No. 79*



Dr. Loosen Erdener Treppchen Riesling Spätlese 2024

[97] *James Suckling – Top 100 Wines of Germany 2025 #63*

Very cool and elegant, but that sounds as if this is a lightweight, and in spite of the lightness of the body it has terrific concentration and wonderful salty minerality that electrifies the palate. Then, in the very long and dynamic finish it turns decisively dry. *September 2025 – Reviewed by Stuart Pigott*

[95-97] *Vinous*

A tangerine dream, uniting superb aromatics with gorgeous tanginess. Tanginess in fact, is the central theme on this mouthwateringly bright, vividly juicy, light-footed Riesling. This is simply outstanding and superbly pure. It is an elegant party in a glass, but a party! *Reviewed by Anne Krebiehl MW – October 16, 2025*

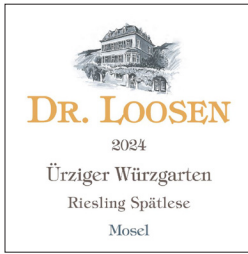
[93] *Wine Advocate*

Deep and flinty on the serious and complex nose that indicates brilliant fruit with rocky notes. Racy on the first attack, this is a mouth-filling, round, savory, vital and grippy Spätlese with a savory, saline, stimulatingly bitter and zesty finish. It is still very young but promising. *November 6, 2025*

[93] *Mosel Fine Wines*

It delivers a fresh and pure nose of candied lemon, grapefruit, pineapple, William pear, coconut, aniseed, and herbs. The wine is very delicate and finely juicy on the palate, where some ripe yellow fruits interplay with ripe, zesty acidity. It gradually gains presence and leaves a long, superbly punchy finish while remaining light weighted. This is a superb Spätlese. *December 2025, Issue No. 79*

Continues



Dr. Loosen Ürziger Würzgarten Riesling Spätlese 2024

[96] *James Suckling*

The passion fruit, mangosteen and wild strawberry aromas of this vibrant wine are divine. Extremely dynamic and brilliant on the sleek, barely medium-bodied palate. What beautiful zestiness in the very long, vibrant finish. *September 2025 – Reviewed by Stuart Pigott*

[93-95] *Vinous*

Comes with a touch of deadnettle, red stone and red apple peel on the nose. Juiciest orange and tangerine sweetness on the palate is tempered by ripe zestiness. Lightness, svelteness and brightness are central to the 2024, turning it into a seductive, savory, stony proposition. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[93] *Wine Advocate*

Clear and precise yet still discreet on the somewhat muted yet fresh and promising nose that is most of all savory and flinty. Finely racy on the first attack, this is a savory and zesty, finely grippy and juicy Spätlese with a mouth-filling, grippy, nicely lemon-bitter and energetic finish. This is very promising. *November 6, 2025*

[92] *Mosel Fine Wines*

It has quite perfumed and attractively ripe nose of ripe pear, acacia, jasmine, rose, plum, candied pineapple, ginger, and greengage. The wine hits the palate with quite some racy acidity but develops more creaminess and juicier elements as it evolves. The finish is slightly rounder and has a good playful side. This impressive Spätlese needs some aging to fully deliver. *December 2025, Issue No. 79*



Dr. Loosen Wehlener Sonnenuhr Riesling Spätlese 2024

[95] *James Suckling*

This great Spätlese has a fabulous combination of fresh peach and papaya aromas and flavors, with racy acidity, intense slate and minerality that electrifies it. Dangerously energetic and so pristine in the extremely long finish. *September 2025 – Reviewed by Stuart Pigott*

[94] *Mosel Fine Wines*

It delivers a beautifully refined and finely complex nose of yellow peach, orange zest, grapefruit, jasmine, William pear, almond, acacia, and candied pineapple. The wine proves sweet and beautifully juicy on the palate, with fine creamy elements lifted up by a ripe, juicy acidity. Plenty of honeyed and yellow fruits come through and give the whole a certain richness. Yet the finish proves slightly lighter, yet it has great length. This is a splendid Spätlese. *December 2025, Issue No. 79*

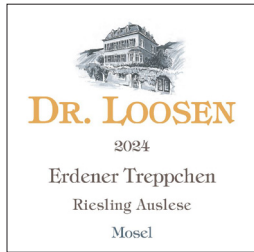
[94-96] *Vinous*

Presents wet slate first and foremost. All is imbued with tenderness that seemingly emanates from the ripest touch of lemon zest. Slenderness, brightness and freshness are key here. A lovely medium sweetness makes this eminently drinkable, absolutely elegant and so utterly fine. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[92] *Wine Advocate*

Somewhat dull on the fruity, elegant nose and lacks brilliant clarity. On the palate, the Spätlese is round, rich and sweet but also spicy and racy. It is sweet and juicy yet also stimulating on the finish without reaching great depth or complexity. *November 6, 2025*

Continues



Dr. Loosen Erdener Treppchen Riesling Auslese 2024

[95] *James Suckling*

I love this stunning, youthful Auslese that marries substance to finesse and delicacy in a way that's very enchanting. The purity and clarity on the barely medium-bodied palate is exemplary. Where is the sweetness? It must have a good amount of unfermented grape sweetness, but you barely feel it. *September 2025 – Reviewed by Stuart Pigott*

[96-98] *Vinous*

Comes with the most aromatic notes, combining the aroma of Cox Oranges and the richness of red apples. The svelte, elegant palate has sweetness and finesse in equal measure. All is bordered by unbelievable acidity, purity, and total length. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[93+] *Mosel Fine Wines*

It delivers a superbly aromatic and appealing nose of pineapple, honeyed peach, dried white flowers, lime tree, orange blossom, rosemary, and plum. The wine coats the palate with refined, juicy, and quite creamy elements, including ripe yellow fruits, honey, and a touch of exotic flavors. The finish is still very sweet at this early stage, even though the aftertaste shows more structure and focus. This rich Auslese needs at least a decade to integrate all its elements and fully deliver. There are quite some upsides here as the wine develops its finesse with time. *December 2025, Issue No. 79*

[93] *Wine Advocate*

Precise, fresh and lemony on the saline and crunchy nose. Lush and savory on the palate, this is an intense, juicy, well-balanced, generous, elegant and stimulatingly savory Auslese with a long and intense finish. *November 6, 2025*

Dr. Loosen Ürziger Würzgarten Riesling Auslese 2024

[97] *James Suckling*

Extremely exciting interplay of juicy wild strawberry and star fruit aromas with complex spiciness and radiant freshness. The silky texture and stony minerality accentuate this in an exciting way in the super-long finish. *September 2025 – Reviewed by Stuart Pigott*

[96-98] *Vinous*

Comes with a whiff of honey, a touch of candied orange and the beauty of peach compote. All these notions are alive on the palate but absolutely fringed with lemon. It is supremely pure and so profoundly orange zest-flavored. The 2024 is simply tangy, wonderful and endlessly long. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[95] *Mosel Fine Wines*

It offers a beautifully complex and animating nose of wild herbs, lemon, orange peel, spices, thyme, mint, jasmine, lime tree, and smoke. The wine has great grip and presence on the palate and shows superb freshness and a very playful side. The finish is vibrating and energetic, with splendid complexity and layers of zesty and spicy elements. This is a gorgeous, pure Auslese in the making. *December 2025, Issue No. 79*

[93] *Wine Advocate*

Intense and honeyed on the clear, elegant and savory nose. Full-bodied, savory and saline on the palate, this is a grippy and digestible Riesling with a nice bite and good tension. *November 6, 2025*

Continues



Dr. Loosen Wehlener Sonnenuhr Riesling Auslese 2024

[96] *James Suckling*

At once succulent and refined, this is a very beautiful Auslese that's not as sweet as you might expect from the category. The wet-stone freshness really drives this as it tiptoes delicately over your palate. Giant citrus freshness in the very long and enormously expressive finish. *September 2025 – Reviewed by Stuart Pigott*

[95-97] *Vinous*

Speaks of slate first. Slate also runs through the palate with its stony coolness and vivid citrus that now, at Auslese level, introduces orange peel and tart peach. Wonderfully statuesque, vividly bright and superbly aromatic, the 2024 is a gorgeous killer.

Reviewed by Anne Krebiehl MW – October 16, 2025

[94] *Wine Advocate*

Deep, precise and flinty on the generous and savory nose. Full-bodied yet light and fresh on the palate, this is a tight, fresh, saline and highly stimulating Auslese with a long and mouthwatering finish.

November 6, 2025

[92] *Mosel Fine Wines*

It initially delivers a smoky and fresh nose of flintstone, herbs, and mint, before showing riper scents of acacia, tangerine, mirabelle, tar, plum, earthy spices, cherry, and wet slate. The wine proves medium-weighted on the palate, with plenty of ripe and honeyed fruits, giving the whole experience a creamy and juicy side. The finish is loaded with candied zest and sweetness, with just a hint of tartness in the background and more structure. This is a superb, ripe Auslese, with sweetness and grip. *December 2025, Issue No. 79*



Dr. Loosen Erdener Prälat Riesling Auslese GoldKapsel 2024

[96] *Mosel Fine Wines*

It offers a splendidly complex and refined nose, which despite the underlying richness clearly shows elegant notes of candied lemon and grapefruit, tangerine, orange blossom, herbal tea, mint, fine acacia honey, William pear, a hint of passion fruit, and thyme. The wine shows more richness on the palate, as some exotic fruits, melon, and pear come through, yet it remains well wrapped in a blanket of candied citrusy elements, which give an airy side to the whole. The finish is super long, fresh, and airy. This is a gorgeously fresh and pure Prälat Auslese GK. *December 2025, Issue No. 79*

[96] *James Suckling*

Very spicy and exotic, this combines impressive richness with excellent freshness and youthful energy in a fantastic manner. Mango flavors on the compact mid-palate. Then comes a very polished and creamy finish. *September 2025 – Reviewed by Stuart Pigott*

[95+] *Wine Advocate*

The gold-capsuled 2024 Erdener Prälat Riesling Auslese (AP 61 25)) is deep and intense on the slightly honeyed nose. Full-bodied, rich and generous on the palate, this is a mouth-filling, vital and finessed, stimulatingly saline and savory Prälat with fine grip and mineral tension. This is a gorgeous long-distance runner. *November 6, 2025*

[95-97] *Vinous*

Made from botrytized fruit but that is not immediately evident on the nose, where fresh fruit still shines with citrus. Its sweetness is like candied tangerine, with intensity rather than aroma that express the botrytis here. The 2024 is beautifully contoured with zestiness, alive with tanginess, wonderfully balanced and so clean-cut. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[93] *Wine Spectator*

A rich, lush version, brimming with savory, herbaceous notes — grass, jasmine, thyme, and marjoram — that infuse a silky core of aloë, apricot, nectarine and crunchy mango. Shows impressive range as tones of heather and earth course through. Well-meshed and seamless, with a cleansing mineral vein bringing energy and refreshment despite the sweetness. Delicious. *March 2026 – Reviewed by Kristen Bieler*