



DR. LOOSEN 2024 “Red Slate” Riesling Dry

A well-balanced dry Riesling from estate vineyards that show the distinctively forceful minerality of red slate soils.

This dry Riesling is produced with fruit from estate-owned vineyards in the red slate soils found in the contiguous Middle Mosel villages of Ürzig, Erden, Löslich and Kinheim. Following the traditional methods of Ernst Loosen’s great-grandfather, Peter Loosen, this wine is fermented in 3,000-liter, neutral oak casks and kept on the full lees for 12 months. The extended lees contact stabilizes the wine naturally and gives it time to develop 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 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 220 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.

[91] James Suckling

“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.” — Stuart Pigott, Sept. 2025

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Red Devonian slate
Age of Vines: 60 years average
Viticulture: Sustainable
Vinification: Native yeast fermentation in neutral oak casks; 12 months lees contact; no bâtonnage
Alcohol: 12.0%
Residual Sweetness: 7.4 grams/liter
Total Acidity: 7.9 grams/liter
UPC: 183103000723

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbohydrate & Sugar: 1.1 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

