



DR. LOOSEN

2024 Ürziger Würzgarten Riesling Auslese

A lusciously exotic, select-harvest Riesling made with botrytis-affected grapes from the “spice garden” vineyard.

Crafted from hand-selected, late-harvested grapes, Auslese strikes a compelling balance between sweetness and acidity. The wine shows generous ripeness and honeyed depth while retaining freshness and lift. The red volcanic soil of the Ürziger Würzgarten vineyard produces wines with precocious tropical fruits, a rich texture, and a pleasingly persistent 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.

[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.” – Stuart Pigott, Sept. 2025

[96-98] Vinous

“Supremely pure and so profoundly orange zest-flavored. The 2024 is simply tangy, wonderful and endlessly long.” – Anne Krebiehl MW, Oct. 2025

TECHNICAL INFO

- Soil Type:** Red volcanic sandstone
- Age of Vines:** Over 100 years; on original rootstocks
- Viticulture:** Sustainable
- Vinification:** Fermented in stainless steel; fermentation stopped by chilling
- Alcohol:** 9.0%
- Residual Sweetness:** 69.2 grams/liter
- Total Acidity:** 9.5 grams/liter
- UPC:** 183103000143 (750ml); 183103000471 (375ml)

NUTRITION INFO

- Calories:** 119 per serving (5 oz.)
- Carbohydrate & Sugar:** 10 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**



THIS RIESLING IS:

