



ÜRZIGER WÜRZGARTEN



DR. LOOSEN 2024 Ürziger Würzgarten Riesling Kabinett

A luscious and lively Riesling Kabinett from the Middle Mosel's distinctive "spice garden" vineyard.

The insanely steep Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines have an exotic fruitiness that is characteristic of this vineyard, with a rich mouth feel, a spicy acid tingle and lingering finish. Kabinett is the classically delicate and low-alcohol style of Mosel Riesling, made from early harvested grapes.

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.

[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." — Stuart Pigott, Sept. 2025

[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." — Nov. 2025

TECHNICAL INFO

Soil Type: Red slate and red volcanic sandstone

Age of Vines: 60 years average

Viticulture: Sustainable

Vinification: Cool fermentation in a combination of stainless steel tanks and traditional Fuder barrels; fermentation stopped by chilling

Alcohol: 8.0%

Residual Sweetness: 9.3 grams/liter

Total Acidity: 7.65 grams/liter

UPC: 183103000075

NUTRITION INFO

Calories: 74 per serving (5 oz.)

Carbohydrate & Sugar: 1.4 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP

THIS RIESLING IS:

