



LOOSEN BROS. 2024 Dr. L Riesling Dry

A harmonious, beautifully balanced Riesling, made in a dry style that is extraordinarily versatile with food.

This well-rounded Riesling is the dry counterpart to the off-dry Dr. L Riesling. Together, these two wines provide a glimpse into the unique stylistic diversity of Riesling, capturing the elegant and racy characteristics of steep, slate-soil Mosel vineyards at a very reasonable price. They are produced with grapes from contracted growers throughout the Mosel River valley who work closely with brothers Ernst and Thomas Loosen to achieve excellent quality in every vintage.

ABOUT THE 2024 VINTAGE

The 2024 growing season posed a tough challenge across the Mosel. Spring brought early bud break followed by a damaging frost and subsequent hailstorm, significantly reducing yields. The summer was cool and rainy, increasing disease pressure and complicating vineyard work, yet conditions improved just in time for the final ripening phase. Thanks to rigorous sorting and precise harvest timing, the grapes that made it to the cellar were healthy and full of character. The resulting wines are bright, fruit-forward, and refreshingly low in alcohol—true to the classic Mosel style. With their easy-drinking charm and vibrant acidity, the 2024 Rieslings are perfectly suited for everyday enjoyment.

ABOUT LOOSEN BROS.

Loosen Bros. ("Gebrüder Loosen" in German), is Ernst Loosen, of the renowned Dr. Loosen estate, and his younger brother, Thomas. Together, the brothers work with small growers throughout the Mosel region to source fruit for the wines, which are vinified by the same highly skilled cellar team that produces the Dr. Loosen estate wines. Very strict quality standards require that the growers improve their viticulture in order to sustainably grow the healthy, perfectly ripe fruit that Ernst and Thomas want for these wines.

TECHNICAL INFO

Appellation: Mosel, Germany

Viticulture: Sustainable, according to strict German environmental regulations for agriculture.

Harvest: Clean, healthy fruit that meets strict requirements for minimum and maximum ripeness, as well as optimal acidity.

Vinification: Pressed immediately; natural settling and clarification; fermentation in stainless steel. No malolactic fermentation.

Alcohol: 12.0%

Residual Sweetness: 8.8 grams/liter

Total Acidity: 7.7 grams/liter

UPC: 810404020135

NUTRITION INFO

Calories: 107 per serving (5 oz.)

Carbohydrate & Sugar: 1.3 grams per serving

Fat & Cholesterol: None

All Natural

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Nut Free

Vegan

