



Available in Kegs!



LOOSEN BROS. 2024 Dr. L Riesling “Gray Slate”

This sibling of the classic Dr. L Riesling captures the brilliant, mineral character of the Mosel in a versatile off-dry style.

This wine is a very food-friendly alternative to the regular Dr. L bottling. It is produced in the off-dry “feinherb” style, making it extremely versatile with a broad range of dishes. It is a bright, vibrant, fruit-driven wine made with grapes from contracted growers throughout the Mosel River valley who work very closely with brothers Ernst and Thomas Loosen to achieve excellent quality and superb concentration in every vintage.

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 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: 10.0%

Residual Sweetness: 21.9 grams/liter

Total Acidity: 8.1 grams/liter

UPC: 183103000617

NUTRITION INFO

Calories: 98.5 per serving (5 oz.)

Carbohydrate & Sugar: 3.2 grams per serving

Fat & Cholesterol: None

All Natural

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Nut Free

Vegan

