



DR. LOOSEN

2025 Blue Slate Riesling Kabinett

A brisk, juicy, low-alcohol Kabinett-style Riesling from ancient Devonian slate soils in the Mosel valley.

This classic Mosel Kabinett is harvested from parcels owned by Dr. Loosen in the blue slate villages of Bernkastel, Graach and Wehlen. The wine is bright and pure with the vibrant white peach fruit and a floral, flinty minerality that is so typical from blue slate. A plush attack on the mid-palate leads to a deliciously firm, delicate finish. This wine makes an elegant aperitif and is an excellent match for seafood, spicy Asian cuisine and lighter dishes.



THE 2025 VINTAGE

The 2025 growing season in the Mosel was defined by steady development and overall balance, with a cool start followed by warm, favorable conditions through spring and summer. Dry weather during flowering led to a strong and uniform fruit set, while a warm August supported healthy ripening and allowed for an early start to harvest. Rain during the core picking period reduced yields in some parcels, but careful vineyard work and strict selection preserved fruit quality. The wines are delicate and precise, with bright acidity, clear fruit expression, and excellent harmony. 2025 is shaping up as a refined and versatile vintage, offering immediate charm alongside the structure to age gracefully.

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.

TECHNICAL INFO

Appellation: Mosel
Soil Type: Blue Devonian slate
Viticulture: Certified sustainable (Eco-Step)
Vinification: Cool fermentation in stainless steel tanks; fermentation stopped by chilling
Alcohol: 8.0%
Residual Sweetness: 43.6 grams/liter
Total Acidity: 10.0 grams/liter
UPC: 183103000570

NUTRITION INFO

Calories: 96 per serving (5 oz.)
Carbohydrate & Sugar: 6.5 grams per serving
Fat & Cholesterol: None
GMO Free
Gluten Free
Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet