



DR. LOOSEN

2025 Graacher Domprobst Riesling GG

A complex, full-throated dry Riesling from the choicest "center cut" of the steep slope behind the village of Graach.

Considered the finest part of the slope, the Domprobst is surrounded by the Himmelreich site and produces wines with great depth and ageability. Grosses Gewächs (GG) Rieslings are dry, single-vineyard bottlings from Grosse Lage vineyard sites (equivalent to grand cru), offering deep concentration, refined structure, and a transparent reflection of place. Extended maturation on the full lees lends the wine a layered texture and seamless finish.

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.

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

"Salty lemons, citrus blossoms, sliced pears, slate and a hint of smoke on the nose. The palate is tense and nervy, with some fleshy yellow stone fruit. Very flashy and charming, with lovely tension."
— Ryan Montgomery, Aug. 2026

[94-96] Vinous

"Mixes slightest creaminess with supple lemon ripeness. Juiciness, light-footedness, effortlessness and purest stone come together with wonderful self-evidence and serenity." — Anne Krebiehl MW, Sept. 2026

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Blue Devonian slate
Viticulture: Certified sustainable (Eco-Step)
Vinification: Fermented with indigenous yeasts in neutral oak Fuder casks; matured on the full lees for 12 months; no bâtonnage
Alcohol: 12.5%
Residual Sweetness: 9.9 grams/liter
Total Acidity: 7.8 grams/liter
UPC: 810404020579

NUTRITION INFO

Calories: 112 per serving (5 oz.)
Carbohydrate & Sugar: 1.5 grams per serving
Fat & Cholesterol: None
Sustainably Grown
GMO Free
Gluten Free
Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet