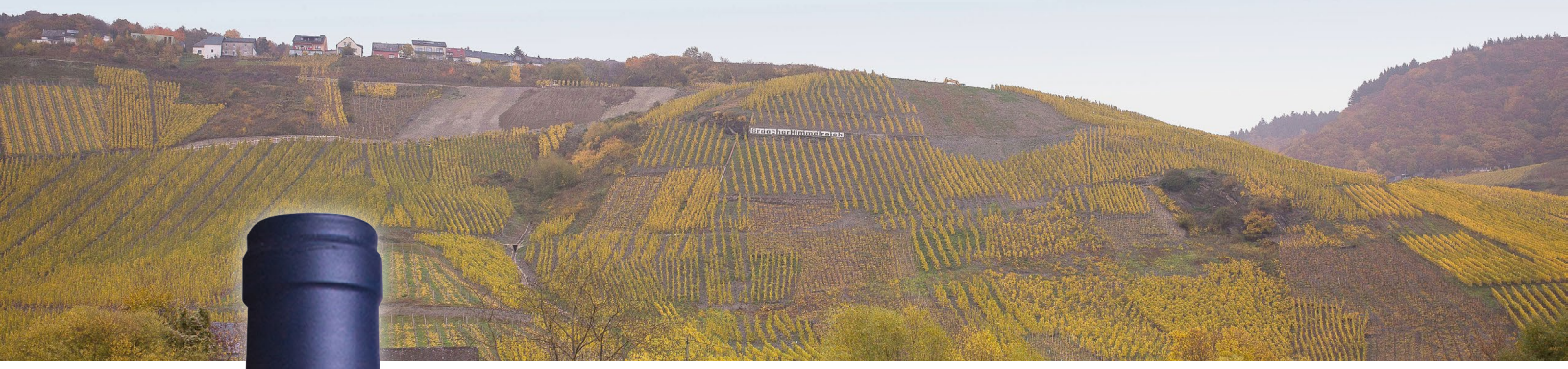




DR. LOOSEN

2025 Graacher Himmelreich Riesling GG Alte Reben

A heavenly, full-bodied dry Riesling with forceful minerality — from 100-year-old vines grown in the blue slate soil of Graach.

The steep, slate slopes of this vineyard produce wines that combine elegance with rustic strength. Grosses Gewächs (GG) designates a dry Riesling from one of Germany's top-tier vineyard sites (called "Grosse Lage," equivalent to grand cru). Delivering layered minerality, powerful yet restrained fruit, and acidity that drives tension and ageability. Extended maturation, in barrel and in bottle, allows the wine to evolve slowly and deliberately, resulting in a harmonious balance.

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

"Compact aromas of citrus, flint and spices. Pure and minerally, with a good structure and an intense, mouth-watering finish." — Ryan Montgomery, Aug. 2026

[93-95] Vinous

"Lovely suppleness, equanimity, balance and substance counter all of this lemony excitement, a delicious contrast. Supple creaminess also backs the flavors, adds to the calm and is a wonderful display of the fine slate." — Anne Krebiehl MW, Sept. 2026

TECHNICAL INFO

Soil Type: Blue Devonian slate
Age of Vines: Minimum 100 years; ungrafted
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: 9.3 grams/liter
Total Acidity: 7.3 grams/liter
UPC: 810404020456

NUTRITION INFO

Calories: 111 per serving (5 oz.)
Carbohydrate & Sugar: 1.4 grams per serving
Fat & Cholesterol: None
Sustainably Grown
GMO Free
Gluten Free
Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet