



DR. LOOSEN
2025 "Red Slate" Riesling Dry

A well-balanced dry Riesling from estate vineyards that show the distinctively forceful minerality of red slate soils.

This dry Riesling is produced with fruit from estate-owned vineyards in the red slate soils found in the contiguous Middle Mosel villages of Ürzig, Erden, Lösnich and Kinheim. Following the traditional methods of Ernst Loosen's great-grandfather, Peter Loosen, this wine is fermented in 3,000-liter, neutral oak casks and kept on the full lees for 12 months. The extended lees contact stabilizes the wine naturally and gives it time to develop 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.

[89] Vinous

"Fragrant red apple comes with citrus tanginess. Slate savor colors the palate with its pepperiness and its herbal tang and comes to a dry finish that has tangerine brightness."
– Anne Krebiehl MW, Sept. 2026

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Red Devonian slate
Age of Vines: 60 years average
Viticulture: Certified sustainable (Eco-Step)
Vinification: Native yeast fermentation in neutral oak casks; 12 months lees contact; no bâtonnage
Alcohol: 12.0%
Residual Sweetness: 8.3 grams/liter
Total Acidity: 7.6 grams/liter
UPC: 183103000723

NUTRITION INFO

Calories: 107 per serving (5 oz.)
Carbohydrate & Sugar: 1.2 grams per serving
Fat & Cholesterol: None
GMO Free
Gluten Free
Vegan

THIS RIESLING IS:

