



DR. LOOSEN

2025 Ürziger Würzgarten Riesling GG Alte Reben

A captivating and harmonious dry Riesling from extremely old vines in the "spice garden" vineyard of Ürzig.

Ürzig produces wines of a completely unique nature, showcasing the typically exotic fruit flavors of the "spice garden," vineyard with a rich texture, gentle acidity and lingering finish. GG is the designation for an estate's best dry wine from a Grosse Lage (grand cru) vineyard. This Riesling GG is from a special parcel of very old vines ("alte Reben") that lies directly behind the village.

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.

[96] James Suckling

"The palate is mouthwatering, with some fleshy fruit wrapping around the vibrant acidity and a long, mineral finish. Full of life and minerals, with good depth of flavor coming from 100-year-old vines."
— Ryan Montgomery, Aug. 2026

[95] Falstaff Nov. 2026

[95-97] Vinous

"The palate tingles with lovely pepperiness and supple brightness. A beautiful depth of peach is hinted at and will come to the fore in all its charm, showing depth. This is pure; it shines." — Anne Krebiehl MW, Sept. 2026

TECHNICAL INFO

Soil Type: Red volcanic sandstone

Age of Vines: Over 120 years; on original rootstocks

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: 9.4 grams/liter

Total Acidity: 7.3 grams/liter

UPC: 183103000563

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