



DR. LOOSEN

2025 Ürziger Würzgarten Riesling Kabinett

A luscious and lively Riesling Kabinett from the Middle Mosel's distinctive "spice garden" vineyard.

The insanely steep Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines have an exotic fruitiness that is characteristic of this vineyard, with a rich mouth feel, a spicy acid tingle and lingering finish. Kabinett is the classically delicate and low-alcohol style of Mosel Riesling, made from early harvested grapes.

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.

[92] Vinous

"The palate dances, anchoring orange fruit flavors in salty petrichor. Slate initially balances the red apple sweetness but takes over, moving everything else out of the way and pushing forward with its saltiness and gorgeous freshness." — Anne Krebiehl MW, Sept. 2026

[93+] Falstaff

Nov. 2026

TECHNICAL INFO

Soil Type: Red slate and red volcanic sandstone

Age of Vines: 60 years average

Viticulture: Certified sustainable (Eco-Step)

Vinification: Cool fermentation in a combination of stainless steel tanks and traditional Fuder barrels; fermentation stopped by chilling

Alcohol: 8.5%

Residual Sweetness: 40.9 grams/liter

Total Acidity: 9.2 grams/liter

UPC: 183103000075

NUTRITION INFO

Calories: 98 per serving (5 oz.)

Carbohydrate & Sugar: 6.1 grams per serving

Fat & Cholesterol: None

Sustainably Grown

GMO Free

Gluten Free

Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet