



DR. LOOSEN

2025 Ürziger Würzgarten Riesling Spätlese

A rich, exotic Riesling with an electric, spicy tingle from the iron-infused red soil of the hyper-steep "spice garden" vineyard.

The insanely steep, red-soil Ürziger Würzgarten vineyard produces wines of a completely unique nature in the Mosel valley. The wines showcase the typically juicy and precocious fruit of the "spice garden" vineyard, with a rich mouth feel, brisk acidity and lingering finish. Spätlese is produced with grapes that have a week or two extra hang time, but still without any botrytis.

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.

[94-96] Vinous

"A lovely edge of petrichor adds stony savoriness while tangerine shines with peel and flesh on the palate. Utter juiciness shines on the finish, counters everything with zestiness and gives this exquisite and joyful balance."
— Anne Krebiehl MW, Sept. 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: 62.5 grams/liter
Total Acidity: 9.0 grams/liter
UPC: 183103000105

NUTRITION INFO

Calories: 111 per serving (5 oz.)
Carbohydrate & Sugar: 9.3 grams per serving
Fat & Cholesterol: None
Sustainably Grown
GMO Free
Gluten Free
Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet