




# LOOSEN BROS.
## 2025 Dr. L Riesling Dry

### A harmonious, beautifully balanced Riesling, made in a dry style that is extraordinarily versatile with food.

This well-rounded Riesling is the dry counterpart to the off-dry Dr. L Riesling. Together, these two wines provide a glimpse into the unique stylistic diversity of Riesling, capturing the elegant and racy characteristics of steep, slate-soil Mosel vineyards at a very reasonable price. They are produced with grapes from contracted growers throughout the Mosel River valley who work closely with brothers Ernst and Thomas Loosen to achieve excellent quality in every vintage.

### ABOUT THE 2025 VINTAGE

The 2025 growing season in the Mosel unfolded as a strong and steady year, shaped by balanced conditions and a smooth, even pace in the vineyards. A slightly delayed budbreak gave way to a warm, sun-filled spring with regular rainfall, setting up a healthy and uniform fruit set. A dry August pushed ripening forward and allowed for an early start to harvest, though rain during the picking window called for careful selection. The resulting wines show lifted aromatics, bright acidity, and a natural balance between ripeness and freshness.

### ABOUT LOOSEN BROS.

Loosen Bros. ("Gebrüder Loosen" in German), is Ernst Loosen, of the renowned Dr. Loosen estate, and his younger brother, Thomas. Together, the brothers work with small growers throughout the Mosel region to source fruit for the wines, which are vinified by the same highly skilled cellar team that produces the Dr. Loosen estate wines. Very strict quality standards require that the growers improve their viticulture in order to sustainably grow the healthy, perfectly ripe fruit that Ernst and Thomas want for these wines.

### Wine Enthusiast — BEST BUY —

*"Grapefruit and ginger give a zesty, slightly spicy edge to the profile. The palate is balanced and straightforward, with fresh acidity keeping it lively. Moderately long, finishing clean and direct without much complexity."* — Oct. 2026

### TECHNICAL INFO

**Appellation:** Mosel, Germany

**Viticulture:** Sustainable, according to strict German environmental regulations for agriculture.

**Harvest:** Clean, healthy fruit that meets strict requirements for minimum and maximum ripeness, as well as optimal acidity.

**Vinification:** Pressed immediately; natural settling and clarification; fermentation in stainless steel. No malolactic fermentation.

**Alcohol:** 12.0%

**Residual Sweetness:** 8.1 grams/liter

**Total Acidity:** 7.7 grams/liter

**UPC:** 810404020135

### NUTRITION INFO

**Calories:** 107 per serving (5 oz.)

**Carbohydrate & Sugar:** 1.2 grams per serving

**Fat & Cholesterol:** None

**All Natural**

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Nut Free**

**Vegan**

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet