

Available in Kegs!



LOOSEN BROS.
2025 Dr. L Riesling "Gray Slate"

This sibling of the classic Dr. L Riesling captures the brilliant, mineral character of the Mosel in a versatile off-dry style.

This wine is a very food-friendly alternative to the regular Dr. L bottling. It is produced in the off-dry "feinherb" style, making it extremely versatile with a broad range of dishes. It is a bright, vibrant, fruit-driven wine made with grapes from contracted growers throughout the Mosel River valley who work very closely with brothers Ernst and Thomas Loosen to achieve excellent quality and superb concentration 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.

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: 10.5%

Residual Sweetness: 22.6 grams/liter

Total Acidity: 8.0 grams/liter

UPC: 183103000617

NUTRITION INFO

Calories: 103 per serving (5 oz.)

Carbohydrate & Sugar: 3.3 grams per serving

Fat & Cholesterol: None

All Natural

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Nut Free

Vegan

THIS RIESLING IS:

