



DR. LOOSEN 2020 “Red Slate” Riesling Dry

A well-balanced dry Riesling from estate vineyards that show the distinctively forceful minerality of red slate soils.

This dry Riesling is produced with fruit from estate-owned vineyards in the red slate soils found in the contiguous Middle Mosel villages of Ürzig, Erden, Lösnich and Kinheim. Following the traditional methods of Ernst Loosen’s great-grandfather, Peter Loosen, this wine is fermented in 3,000-liter, neutral oak casks and kept on the full lees for 12 months. The extended lees contact stabilizes the wine naturally and gives it time to develop a harmonious balance.

ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, Ernst “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 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.



THE 2020 VINTAGE

The 2020 growing season and harvest both got off to an early start here in the Mosel, but ended up giving us picture-perfect fruit for excellent dry wines, as well as brilliant off-dry and medium-sweet wines at the lower end of the Prädikat spectrum. When describing the 2020 vintage overall, our cellar master, Bernhard Schug, summed it up best by simply calling it “a Kabinett/Spätlese year.” Erni concludes that “the 2020 vintage should be a showcase for the typical mineral structure of Mosel Riesling.”

[91] James Suckling

“The intense anise, lemon-zest, dried-strawberry and herbal aromas give this very straight medium bodied dry Mosel Riesling a lot of character. Long and very clean, mineral finish. Drink now.” — June, 2021

Wine&Spirits
TOP 100

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Red Devonian slate
Age of Vines: 60 years average
Viticulture: Sustainable
Vinification: Native yeast fermentation in neutral oak casks; 12 months lees contact; no bâtonnage
Alcohol: 12.0%
Residual Sweetness: 9.5 grams/liter
Total Acidity: 7.5 grams/liter
UPC: 183103000723

NUTRITION INFO

Calories: 107 per serving (5 oz.)
Carbohydrate & Sugar: 1.4 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

