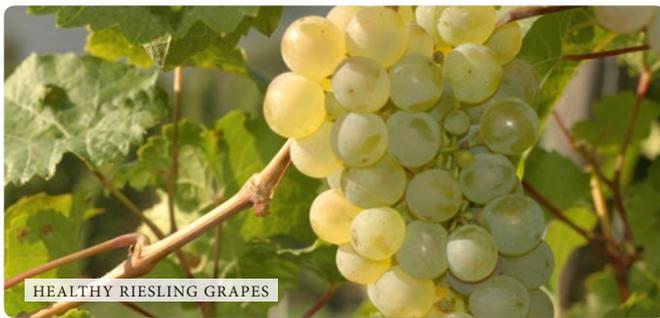




#### THE WINE

Dr. L – Dr. Loosen’s non-estate wine embodies the elegant and racy style of classic Mosel Riesling. It is refreshing and fruity, with a fine mineral edge that is typical of the region as the fruit comes exclusively from traditional vineyards with steep slopes and slate soil. By working closely with local growers on long-term contract, we are able to maintain excellent quality in every vintage.



#### RIESLING

Riesling is a highly aromatic and fruity grape variety. It has been regarded as the greatest white wine grape for hundreds of years. Throughout history, Riesling has been revered for its vibrant personality, its pure fruit flavors, its astonishing diversity of styles, its ability to show you where it was grown, its versatility with food, and its ability to age for decades.



#### TECHNICAL INFO

Grape Variety: 100% Riesling | Taste: fruity | Appellation: Mosel / Germany | Quality level: QbA | Soil type: Slate Soil | Viticulture: Sustainable, according to strict German environmental regulations | Social Awareness: Vegan friendly, lightweight bottle | Vinification: Produced in 100% stainless steel; fermentation stopped by chilling

#### FROM THE PRESS

[90] James Suckling, 2017 vintage

*Really juicy with a ton of apple and pear character. A very crisp finish. Yes, there is also has some sweetness in there, but the balance is spot-on. An ideal wine for spicy seafood dishes. Drink now or in 2019.*



[86] Mosel Fine Wines, 2016 vintage

*This bottling of 2016er Riesling Dr. L was fermented to fruity-styled levels with approx. 40-50 g/l and 8.5% of alcohol. It is the one commercially released, among others, in North America, Latin America and the UK. This offers an inviting nose of grapefruit, white peach, gooseberry, greengage, apple, fine herbs and fine spices. The wine is nicely fruity and smooth on the palate. This is nicely balanced out by a touch of ripe acidity in the engaging, greengage-driven finish. Once again, this proves a huge success for a “mere” entry-level wine. 2018-2023*