

Dr Loosen

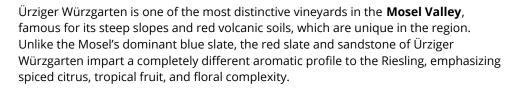
A stunning Mosel Kabinett, balancing spicy acidity, low alcohol, and a crisp yet textured mouthfeel, making it both refreshing and age-worthy.



Urziger Wurzgarten Riesling Kabinett 2021

Mosel, Germany





Located in the Middle Mosel, this **Grosse Lage (Grand Cru)** vineyard has been producing some of the most exciting Rieslings in Germany for centuries. The vines, averaging 60 years of age, are ungrafted and deeply rooted, allowing them to extract maximum minerality and depth from the soil. The vineyard's extreme steepness ensures optimal sun exposure, leading to perfect ripeness while maintaining the high acidity essential for balance and longevity.



This vintage was marked by a warm spring, intense summer heat, and a severe drought from June to September. Despite the challenging conditions, meticulous vineyard management allowed Dr. Loosen to harvest early-ripened grapes at lower must weights, making it a true Kabinett vintage.

Grapes were hand-harvested and carefully sorted to ensure only the finest fruit was used. Fermentation was conducted at cool temperatures in a combination of stainless steel tanks and traditional Mosel Fuder barrels, allowing for maximum aromatic expression. To maintain its characteristic delicate sweetness and crisp acidity, fermentation was stopped by chilling the wine, preserving its natural residual sugar. The result is a vibrant, fresh, and perfectly balanced Kabinett Riesling.





Alcohol: 7,50 %

Composition: 100% Riesling







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Tasting Notes

- **Color:** Pale straw with hints of green, reflecting its youthful freshness.
- Aroma: Intense and aromatic, with notes of ripe citrus, white peach, and
 passion fruit, intertwined with delicate floral undertones and a distinct mineral
 edge.
- Palate: Juicy and refreshing, showcasing flavors of Meyer lemon, green apple, and lychee, complemented by a zesty acidity and a touch of spicy minerality.
 The finish is long, crisp, and slightly off-dry, perfectly balancing sweetness and acidity.

Did you know?

Ürziger Würzgarten, which translates to "Spice Garden of Ürzig", is renowned for its unique red volcanic and slate soils, which create Rieslings unlike any other in the Mosel. This vineyard's history dates back centuries, and it remains one of the most prized sites in the region. Dr. Loosen, under Ernst Loosen's leadership, has elevated its reputation, producing wines that combine tradition with modern precision.

Wine Pairing Ideas

- **Citrus-marinated ceviche with fresh herbs** The wine's bright acidity enhances the freshness of the dish while balancing its citrusy flavors.
- Thai green curry with coconut and lime The Kabinett's slight sweetness complements the heat and aromatic spices of Thai cuisine.
- **Grilled scallops with lemon butter sauce** The minerality and crisp acidity cut through the richness, highlighting the scallops' delicate texture.
- **Soft goat cheese with honey and toasted nuts** The interplay of creamy, tangy, and sweet flavors finds harmony with the wine's lively fruit and crisp finish.



James Suckling (JS): 94 Points (2021)

So much wild berry and herb fruit, but also wonderful textural complexity on the palate. Generous tannins give this a kick, interlocking with the minerality, spice and juicy fruit in a really exciting way.



Robert Parker (RP): 89 Points (2020)

The 2019 Ürziger Würzgarten Riesling Kabinett is bright and fresh on the delicate, spring-like bouquet that reveals floral, lemon-fresh and crunchy slate aromas. Juicy-piquant and terribly fresh on the palate, this is a lean, light and refreshing yet not substantial Kabinett that is good for the mornings and warmest days of the year. Tasted at the domain in September 2020.







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Wine Enthusiast (WE): 93 Points (2019)



This zingy kabinett is such an irresistible lightning bolt of Riesling. While subtle and mineral on the nose, the palate jolts with lime, yellow-peach and tangerine flavors struck by tangs of salt and slate. Light in body yet piercing in style, it finishes long on a murmur of spice and earth. It's hard not to drink this one immediately but it should hold through 2030 as well.



