



## Highlights from the Press – Dr. L Rieslings 2018



Dr. L Riesling 2018

**[90] *Wine Enthusiast* — Best Buy —**

Pristine pink grapefruit and blossom notes extend from nose to finish in this fantastic value Riesling. Zesty and spry, it offers concentrated citrus and guava flavors filigreed by crystalline cuts of slate and steel. It's delicious already, but should hold through 2023. *August 2020*

**[89] *Kenswineguide.com***

This translucent straw-colored Riesling from Dr. Loosen is a good value. It opens with a crisp citrus bouquet that includes tangerines, grapefruit and light pear. The medium body is soft, syrupy, spritzzy, sweet and refreshing. The flavor profile is a blend of grapefruit, lemon, honey with hints of green apple and light pear. The acidity is mouth-watering and balances nicely with the minerality. The finish is off-dry and lingers. I would pair this crowd-pleasing and food friendly Riesling with shrimp pad Thai. *March 31, 2020*

**[87] *Christycanterbury.com***

This youthful wine's fresh nose is a combination of spring flowers and wet stream rocks. It is lifted, pleasant and easy going. Very light in body with shiver of liting acidity and a whisper of sweetness, this wine delivers sublime balance along with charm. The modest, straightforward and lightly chalky finish with peachy tones suggests its ready to drink up. *January 2020*

**[86] *Wine & Spirits* — Best Buy —**

From Ernst Loosen's négociant line, this is well-priced picnic wine, with bright, sweet-lime flavors and enough acidity to keep it clean. *February 2020*

**[86] *Mosel Fine Wines***

Offers a nice and direct nose of grapefruit, yellow peach, apple, candy floss, and herbs. The wine proves light-weighted and delicately fruity on the creamy and juicy palate. It offers good zesty presence and provides much drinking pleasure. *October 2019*

**[85] *Wine Spectator***

An expressive, fruity version, showing immediate appeal. Quite quaffable, but lacks complexity. Drink now. *Web Only 2020*

***The Nittany Epicurean* By Michael Chelus**

The wine showed a straw color. Pear, lemon curd, melon, apple and whiffs of stone fruit were each discernible on the nose. Pear, lemon candy, stone fruit, melon, candied citron and hints of petrol followed on the palate where the citrus was bright and the petrol blew off quickly. The wine exhibited great acidity and balance. It was light-bodied and demonstrated good length. This wine would do well as an aperitif and would pair nicely with a spicy Pad Thai. *May 11, 2020*



Dr. L Sparkling Riesling NV

**[88] *Kenswineguide.com***

From one of the biggest names in wine comes a sparkling wine from one of the oldest wine countries in the world. Germany is known for its Riesling, so it is of no shock that a bottle of sparkling wine has been made from it. The wine boasts both developed flavors of honey and yellow delicious apples, along with slightly less developed flavors of lemon zest and ginger. The light straw color of this wine hints at a softer profile but the wine does deliver a bit more. Paired with seared scallops this wine would shine. *December 29, 2019*

Continues



Dr. L Riesling Dry 2018

**[89] DeCanter**  
— World Wine Awards Competition —

Inviting nose with bright, ripe citrus fruit. Fresh basil, fresh white peach and long lasting finish. *November 2020*

**[89] Kensewineguide.com**

This translucent straw-colored Dry Riesling opens with an attractive ripe fruit bouquet that includes pear, melon and light lemon. I also noted hints of green apple, vanilla and a whiff of strawberries. On the palate, it is initially bubbly with a medium body. It also displays crisp, lively, and refreshing acidity. The flavor profile features pears, apricots, light green apple and white peaches with a tinge of flint. The acidity remains slightly elevated, but I felt it is integrated and balanced with the minerality. The finish is pleasant, dry and palate filling. I would pair this well-priced Dry Riesling from Dr. Loosen with salmon and fettuccine alfredo. *December 14, 2019*

**[89] Christycanterbury.com**

Dressed up in a turquoise bottle, it might not be clear to all consumers that might associate Riesling with a blue-ish color that this is a dry wine. Hence, perhaps its two notations of “dry” on the front side of the bottle. This Mosel Qualitätswein sings with energy and Riesling-ness. It’s got sap and structure, honeysuckle and green apple core. It’s scintillatingly dry but with a pleasant rebound of fruit freshness on the finish that doesn’t lead the finish to a screeching halt. It drinks well at any time of day alone or with lighter foods, and it is certain to be a crowd pleaser. *January 2020*

**[88] Wine Enthusiast** — Best Buy —

Candied tangerine peel and lime cordial perfume this pert dry Riesling. Fresh grapefruit and lemon flavors are pristine, lingering on a nervy strike of steel. This is a bright and fruity yet effortlessly elegant wine that’s approachable for everyday. Drink now through 2023. *April 2020*

**[87] Wine & Spirits** — Best Buy —

Drier than the regular Dr. L bottling (also recommended here), this is floral and earthy, with a full-bodied texture that makes it satisfying. *February 2020*

**[85] Mosel Fine Wines**

Fermented and matured in stainless steel. It offers an attractive nose of lemon, grapefruit, candy floss, green apple, licorice, and smoke. The wine is light-weighted, zesty, and driven by citrusy fruits on the palate and leaves a nicely crisp feel in the fully dry finish. *October 2019*

**[85] Wine Spectator**

A friendly version, with charming notes of elderflower and peach. Features a slight fizz that adds vibrancy. Drink now. *Web Only 2020*



Dr. L Riesling Grey Slate 2018

**[86] Mosel Fine Wines**

The wine is marked by scents of fizz (from the CO<sub>2</sub>) at first, and only gradually reveals its aromatic and ripe nose of anise, pear, candy floss, pineapple juice, tangerine and a touch of almond cream. Zesty fruit supported by some CO<sub>2</sub> makes for a delicately juicy but also quite linear feel on the almost dry tasting palate. This nice, barely off-dry tasting Riesling will need some time to integrate its elements. *October 2019*