



Ürziger Würzgarten vineyard

Winemaker Ernst Loosen

2011 DR. LOOSEN PINOT NOIR ROSÉ SEKT BRUT



DR. LOOSEN ESTATE

The Dr. Loosen estate has been in the same family for over 200 years. When Ernst Loosen assumed ownership in 1988, he realized that he had vines in some of Germany's best-rated vineyards. To maximize the potential of those vines, he dramatically crop size, uses only organic fertilization, insists on very strict fruit selection, and employs gentle cellar practices with a minimum of handling.

THE MOSEL REGION

Located in far western Germany, the Mosel valley's steep, southfacing slopes give the vines ideal exposure to the sun. The cool climate allows the grapes to ripen slowly while retaining bright acidity.

DR. LOOSEN PINOT NOIR ROSÉ SEKT BRUT

Almost all of Dr. Loosen's production is Riesling from traditional Mosel slopes, as our ancestors have been doing it for over 200 years. So when we acquired a small parcel of Pinot Noir vines in Ürziger Würzgarten, we were not really sure what to do with them. There is no real tradition for Pinot Noir on the Mosel, but we do love the variety, so it would have been a shame not to do something fantastic with these grapes. The most logical idea was to combine our love for Pinot Noir with our passion for great sparkling wine and produce a vintage Rosé Sekt. After five years on the fine lees in the bottle, in the traditional Champagne method, we have released our first vintage: the 2011 Dr. Loosen Pinot Noir Rosé Sekt.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Appellation: Mosel, Germany

Harvest method: Hand-picked and hand-selected Pinot Noir grapes from a small parcel in the upper part of the Ürziger Würzgarten vineyard.

Vinification: Méthode Traditionelle (Traditional Bottle Fermentation);
Five years of bottle aging on the lees before disgorgement.

Alcohol: 12.5%

FROM THE PRESS

[92] *Wine Enthusiast* — Editors' Choice —

"Blossoms and berries abound in this vibrantly composed Pinot Noir sparkling. It's fresh and fruity while also nuanced by hints of caramel and crushed stones. A lavishly textured mousse and fine, persistent bubbles extend the elegant finish." *February 2018*

[90] *Wine & Spirits*

"The wine is rich in texture and cherry flavor, with a laser-beam of acidity that keeps it refreshing. It would be delicious with the dark meat of a roast holiday bird." *February 2019*