



Eiswein Vine and Cluster

Winemaker Ernst Loosen

DR. LOOSEN 2016 Estate Riesling Eiswein



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 severely restricts 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 create the perfect climate for Riesling, giving the vines ideal exposure to the sun. The cool climate allows the grapes to ripen slowly while retaining bright acidity.

RIESLING EISWEIN

Eiswein ("ice wine") is another of nature's rare and wonderful gifts in our area. We hold aside certain plots of vines, hoping for a deep enough freeze (minimum -8°C , or 17°F) to harvest frozen grapes. These grapes are picked in the wee hours of the morning and pressed while they are still frozen, to slowly squeeze out a few drops of precious nectar, leaving the water behind as ice. The result is a vibrant, racy dessert wine that is strikingly different from the rounder, more honeyed style of the wines concentrated by botrytis. This estate-grown Dr. Loosen Riesling Eiswein comes from special parcels in Erden and Ürziger Würzgarten that we hold aside every year, hoping that it will freeze before the grapes fall victim to overripeness.

THE 2016 VINTAGE

In 2016, the Mosel valley had a cool, wet spring and summer. The prospects for an excellent vintage were rather gloomy until sunny, hot weather arrived in September. Ripeness had been delayed, but came on quickly with the warmer temperatures. Good weather continued through October, giving us beautifully ripe fruit that we could harvest at a measured pace.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Sources: Erdener Treppchen and Ürziger Würzgarten

Age of Vines: 60 years average

Viticulture: Sustainable, according to strict German environmental regulations

Harvest Date: November 30, 2016

Vinification: Fermented in stainless steel

Alcohol: 7.0%

Residual Sweetness: 143 grams/liter

Total Acidity: 9.8 grams/liter

