



DR. LOOSEN

2020 Erdener Prälät Riesling Auslese Goldkapsel

A gloriously dense and complex dessert-style Riesling from the most extraordinary single-vineyard site in the Mosel valley.

Erdener Prälät is considered by many wine lovers to be the greatest vineyard in the Mosel region. This four-acre site has perfect southern exposure, a 100-percent (45°) slope, very old vines in ancient red slate soil, and an ideal location directly adjacent to the river. Because of its exposition and warm vineyard climate, Erdener Prälät always produces the richest, most kaleidoscopic wines of all our Grosse Lage (grand cru) sites. This special-selection Auslese is made from clusters that were fully botrytis affected, for a luscious, intensely concentrated dessert wine.

ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, Ernst “Erni” Loosen assumed ownership in 1988 and quickly propelled the reputation of Dr. Loosen into the highest echelon of Germany’s finest producers. With a focus on the old, ungrafted vines the estate owns in some of the Mosel valley’s best-rated vineyards, the wines clearly express their cool-climate origins through environmentally sensitive viticulture, strict harvest selection and gentle cellar practices.

THE 2020 VINTAGE

The 2020 growing season and harvest both got off to an early start here in the Mosel, but ended up giving us picture-perfect fruit for excellent dry wines, as well as brilliant off-dry and medium-sweet wines at the lower end of the Prädikat spectrum. When describing the 2020 vintage overall, our cellar master, Bernhard Schug, summed it up best by simply calling it “a Kabinett/Spätlese year.” Erni concludes that “the 2020 vintage should be a showcase for the typical mineral structure of Mosel Riesling.”

[94+] Mosel Fine Wines

“This focused and hugely playful Prälät Auslese GK is very impressive and now only needs a couple of years to integrate all its elements and truly shine.”
 – November 2021



TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Red Devonian slate
- Age of Vines:** Over 100 years; on original rootstocks
- Vineyard Management:** Sustainable. Vineyard work and harvest done by hand.
- Viticulture:** Cool fermentation in stainless steel. Fermentation stopped by chilling.
- Alcohol:** 8.0%
- Residual Sweetness:** 89.9 grams/liter
- Total Acidity:** 9.5 grams/liter

NUTRITION INFO

- Calories:** 123 per serving (5 oz.)
- Carbohydrate & Sugar:** 13.3 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Vegan**

