



DR. LOOSEN 2021 Erdener Treppchen Riesling Auslese

A gorgeous, nobly sweet and cellar-worthy Riesling, made from a special selection of botrytis-affected clusters.

The German word Auslese [pronounced OWS-lay-zuh] means “selected from the harvest,” and is a luscious, limited-production sweet wine made from very ripe clusters that are about 50 percent affected by botrytis (in the red picking bucket, above). The wine is dense, intensely flavored and rich on the palate, but balanced by Riesling’s naturally crisp acidity and the muscular structure that comes from the red slate soil of the Erdener Treppchen vineyard.

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 2021 VINTAGE

The year 2021 proved to be a stark contrast to the recent climate trend, because it was considerably cooler and wetter than the previous six years. This contrast led to challenges in the vineyard that had us working hard until the very last day, but it was all worth it. Our Rieslings shine with fine fruit, wonderful slate minerality and a pronounced raciness, which are all elements of a classic Mosel vintage and one that is already proving itself to be quite pleasurable to drink. We are also seeing a potential for the wines to develop in the cellar for quite some time.

[95] James Suckling

“This is a very serious Riesling Auslese with a tremendous combination of ripeness and vitality. Super fresh and clean finish that really knocks it out of the park!”

– August 2022

[95-96] Wine Advocate

“A pure yet concentrated and fresh, lemon zest bouquet of crushed slate and candied grapefruits. Elegant and refined on the palate. gorgeously round and mouth-filling, sweet but also savory, with very fine oaky tones.” – August 2022

TECHNICAL INFO

Grape Variety: 100% Riesling
Soil Type: Red Devonian slate
Age of Vines: Over 100 years; on original rootstocks
Viticulture: Sustainable
Vinification: Fermented in stainless steel; fermentation stopped by chilling
Alcohol: 8.0%
Residual Sweetness: 78.4 grams/liter
Total Acidity: 10.1 grams/liter
UPC: 183103000136 (750ml);
 183103000303 (375ml)

NUTRITION INFO

Calories: 116 per serving (5 oz.)
Carbohydrate & Sugar: 11 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

