

# Dr. Loosen

## RIESLING FROM THE MOSEL





## ERNST LOOSEN

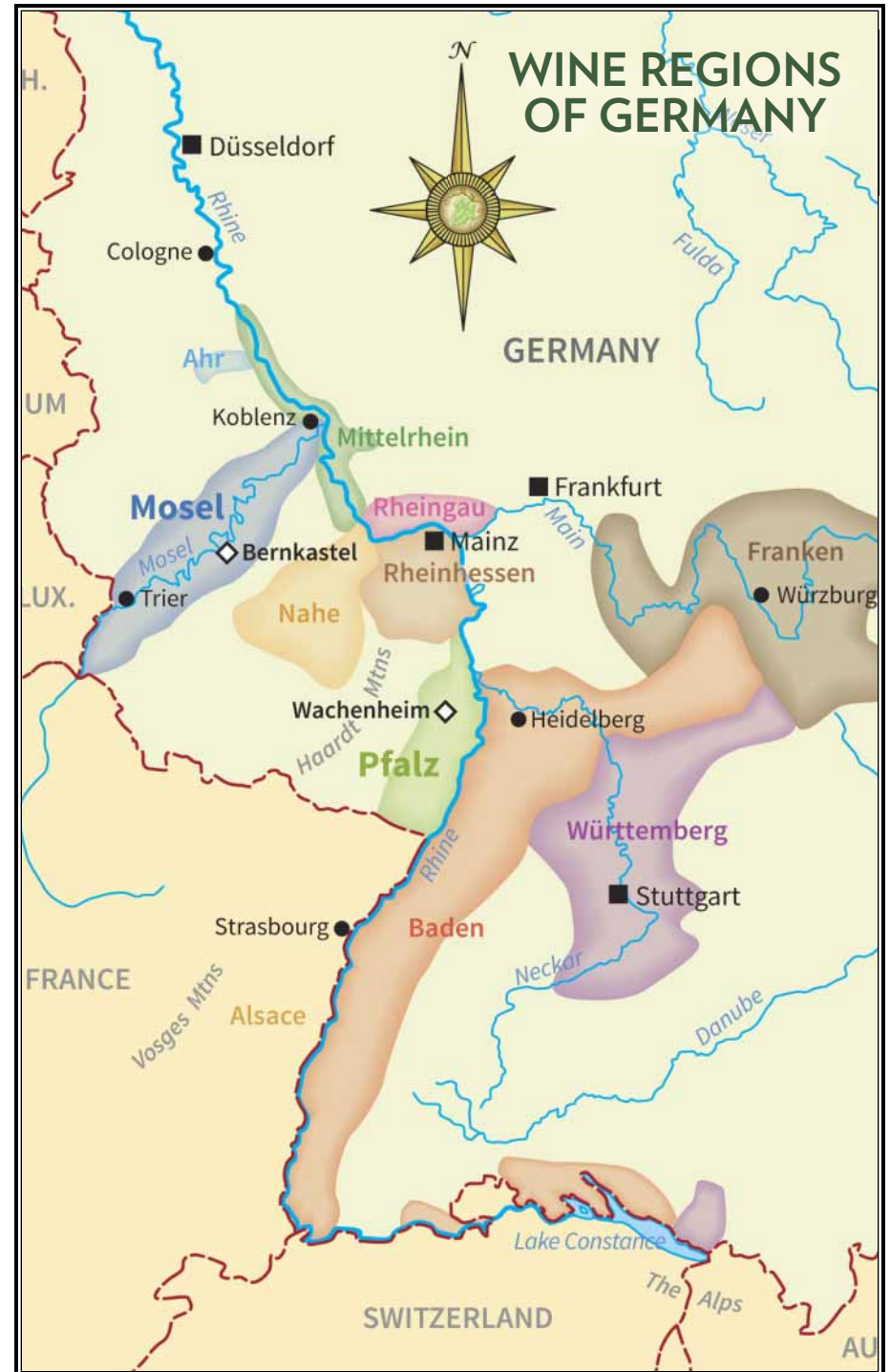
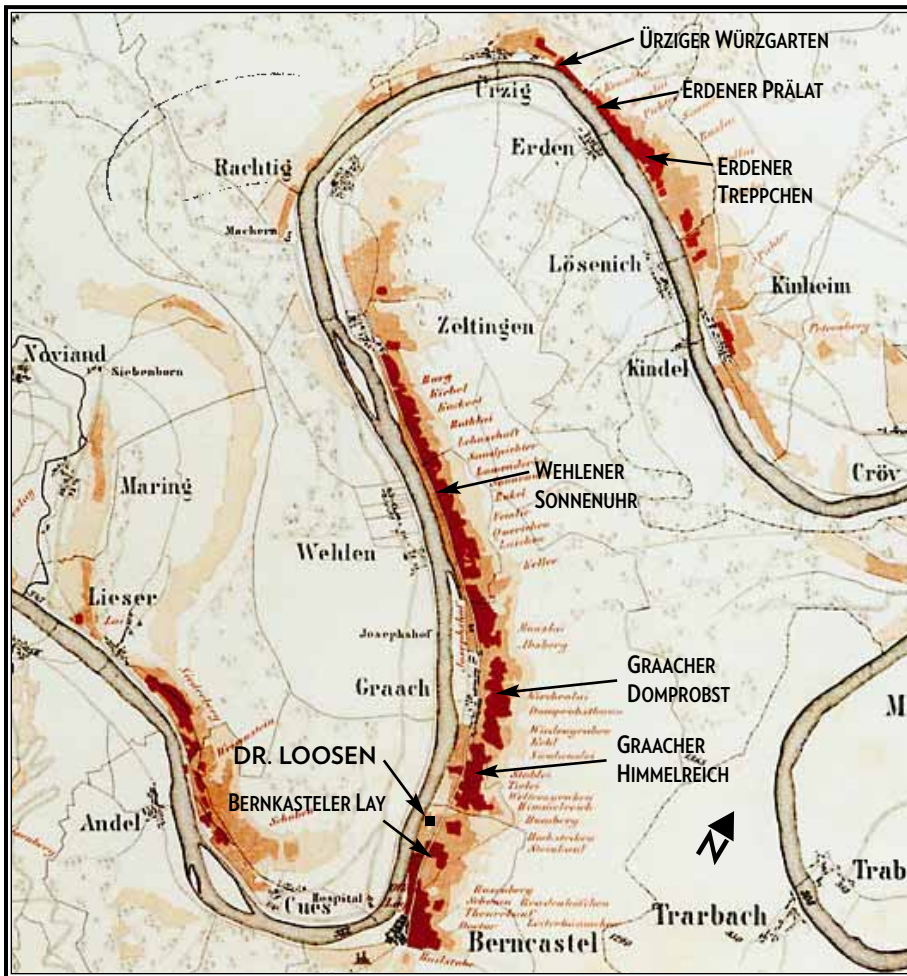


Riesling Warrior — owner of Dr. Loosen and Villa Wolf



# THE DR. LOOSEN ESTATE

- In the Middle Mosel village of Bernkastel.
- Ernst Loosen took over the estate in 1988.
- Vision is to make intense, world-class Rieslings that clearly show their origin in the unique terroirs of the Mosel.
- Focus on vineyards classified as Erste Lage (“first site”) in the Prussian government’s 1868 tax assessment map (detail below).
- Inherited old, ungrafted vines from his penny-pinching father.





## MOSEL VINEYARD CLIMATE

- Steep, south-facing slopes and the proximity of the river create a perfect climate for Riesling.
- The vines get ideal exposure to the sun, and the river holds heat to protect them from cold nights.



Bernkastel on the Mosel, home of the Dr. Loosen estate.



## ELEMENTS OF QUALITY IN THE MOSEL VALLEY



### OLD, UNGRAFTED VINES

This vine is well over 100 years old. Because Phylloxera cannot survive in this well-drained soil, the vineyards of the Dr. Loosen estate are all ungrafted and average 70 years old, with the oldest vines exceeding 120 years.



### SLATE SOIL, DEEP ROOTS

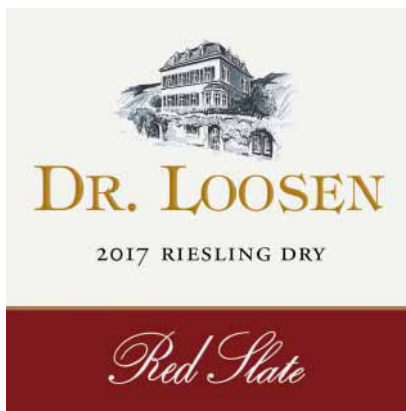
The topsoil in the Middle Mosel is very thin, and beneath it is pure slate. The vines force their way deep into the cliff to extract water, minerals and nutrients. Deep roots also make the vines impervious to severe weather.



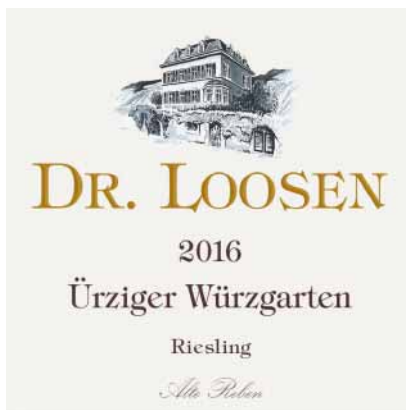
# DRY RIESLINGS FROM DR. LOOSEN

In 2008, Ernst Loosen embarked on a quest to revive the dry Riesling style of his paternal grandfather.

- Dry wines are fermented with indigenous yeasts in 1,000- or 3,000-liter oak cask
  - Matured on the lees for 12 to 36 months; no batonnage.
- Rigorous vineyard management for fully ripe, healthy fruit (no botrytis).
- Long hang time to allow the flavors to develop and the acidity to soften.
- Brief maceration (eight to 12 hours), to further reduce acidity and clarify the juice.



GG



## ESTATE WINE: “Red Slate” Riesling Dry

- 100 percent estate-grown fruit.
- From red slate sites in Erden, Ürzig, Lösnich and Kinheim.
- Fermented in 3,000-liter oak casks.
- Intense minerality, with a floral, spicy aroma of citrus blossom.
- Harmonious on the palate.

## GROSSES GEWÄCHS (GG) ALTE REBEN

- Limited-production dry wines from seven Grosse Lage (grand cru) vineyards.
- Old vine (Alte Reben) parcels — minimum 100 years old.
- Indigenous yeast fermentation in traditional 1,000-liter Fuder casks.
- Kept on the full lees for 12 months.

## GG RÉSERVE

- Selected GG barrels from Erdener Prälat, Ürziger Würzgarten and Wehlener Sonnenuhr.
- Kept in Fuder on the full lees for 24 months.
- Bottled and lagged for a further 24 months before release.

## DRY RIESLING CELLAR AT DR. LOOSEN

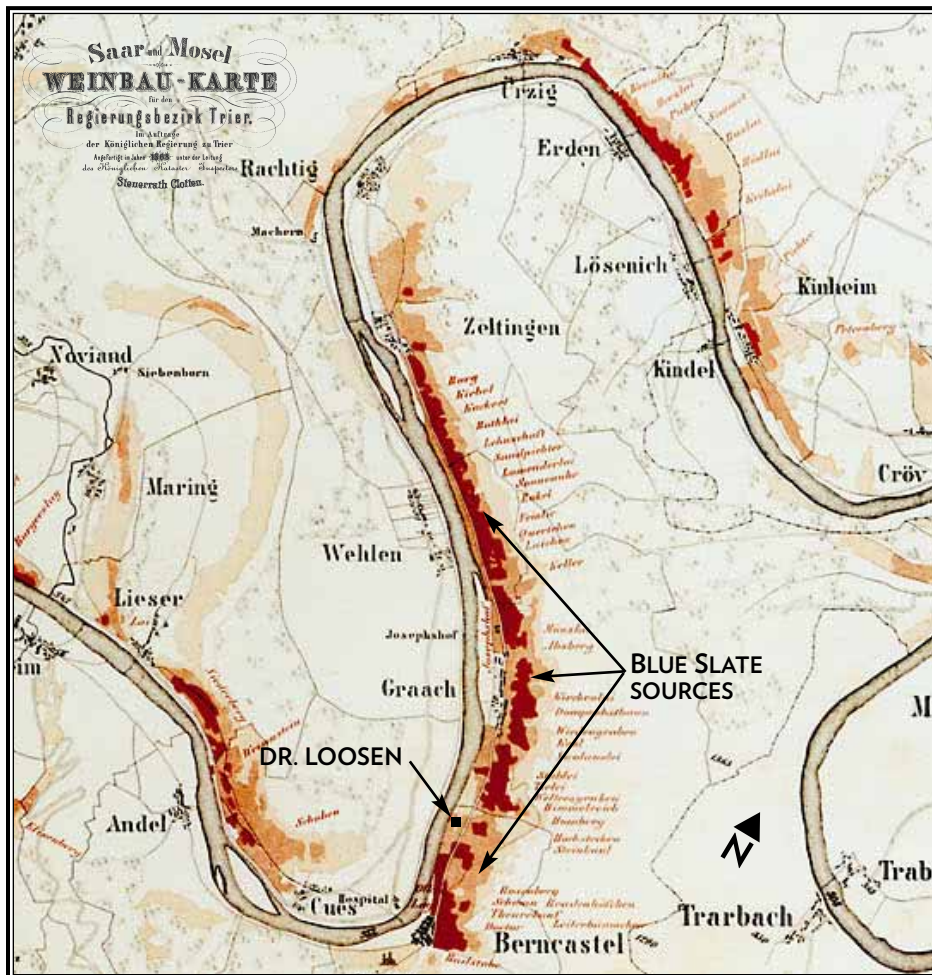
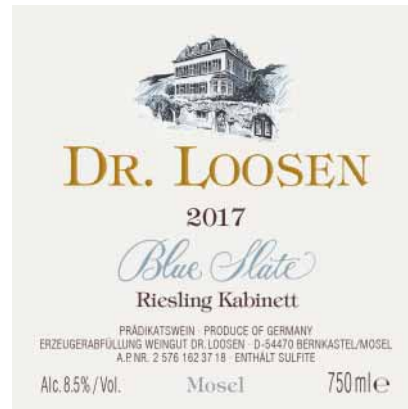


1,000-liter and 3,000-liter neutral wood casks are used for dry wine production.



## RIESLING KABINETT “BLUE SLATE”

- Brisk, racy Riesling from blue slate parcels in the villages of Bernkastel, Graach and Wehlen.
- Selected from cooler, higher-elevation sites to preserve the delicate Kabinett style.
- No single-vineyard designation.



### BLUE DEVONIAN SLATE

The most typical soil type of the Middle Mosel. It drains exceptionally well and holds very little in the way of nutrients, but is a good source of potassium. The vines have to dive deep into the slate cliffs to find the water and nutrients they need.



## SINGLE-VINEYARD SITES: BERNKASTELER LAY



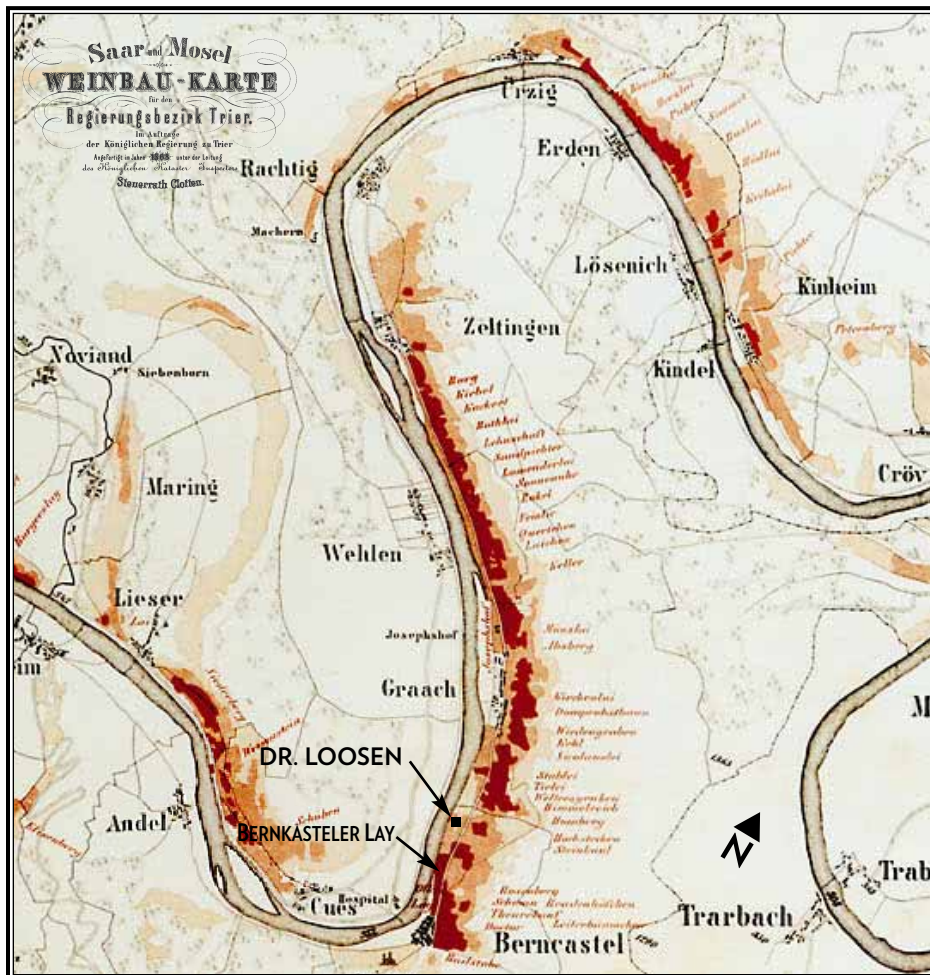
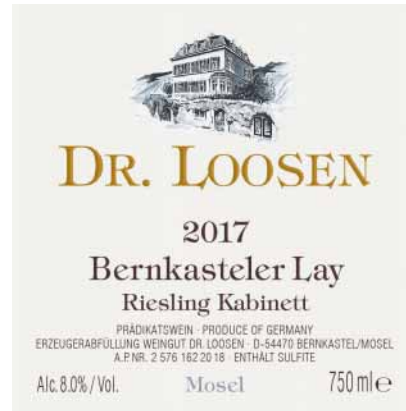
The Bernkasteler Lay vineyard stretches between the Dr. Loosen estate house (far left) and the village.



## BERNKASTELER LAY

Pronounced: BERN-castle-er LIE  
(*The Slate of Bernkastel*)

- “Lay” is an old dialect word for slate.
- Soil is heavier and deeper than in Wehlen or Graach.
- Richly textured wines with an assertive minerality.



## MOSEL SLATE

The typical blue slate soil of the Middle Mosel drains exceptionally well and holds very little in the way of organic nutrients. Very high in minerals, this kind of slate contains a lot of potassium, an important natural fertilizer for vines.



## SINGLE-VINEYARD SITES: GRAACHER HIMMELREICH



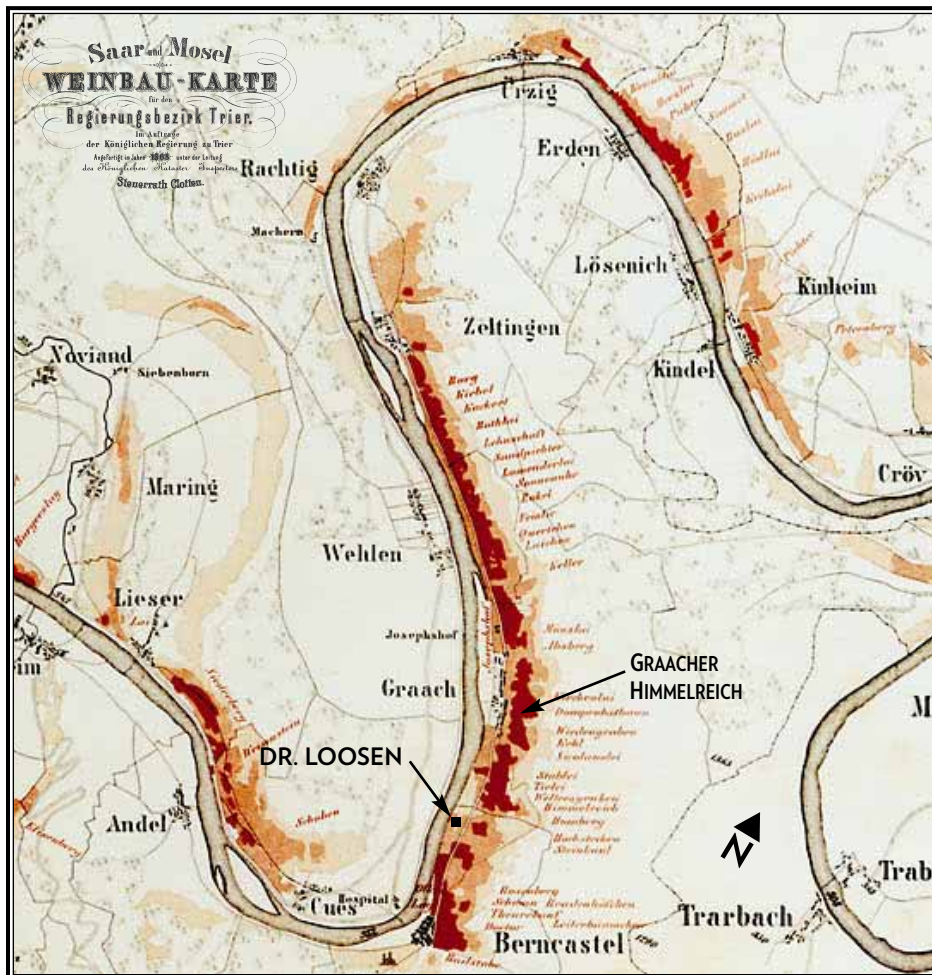
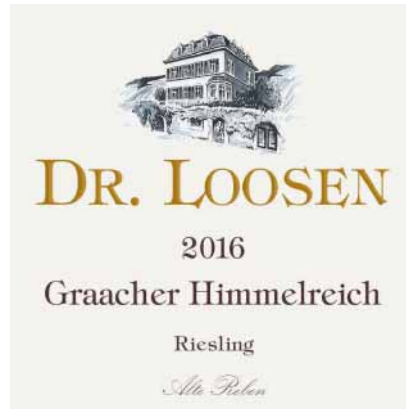
The steep slopes of the Graacher Himmelreich vineyard.



## GRAACHER HIMMELREICH

[GRAHK-er HIM-el-rykh]  
(*The Kingdom of Heaven in Graach*)

- Small village between Wehlen and Bernkastel.
- Steep, southwest-facing slopes.
- Wines that combine mineral elegance and rustic strength.



## THE MOSEL'S MONASTIC HERITAGE

Many of the vineyard names in the Mosel originated in the Middle Ages when the vineyards mostly belonged to local monasteries.



## SINGLE-VINEYARD SITES: WEHLENER SONNENUHR



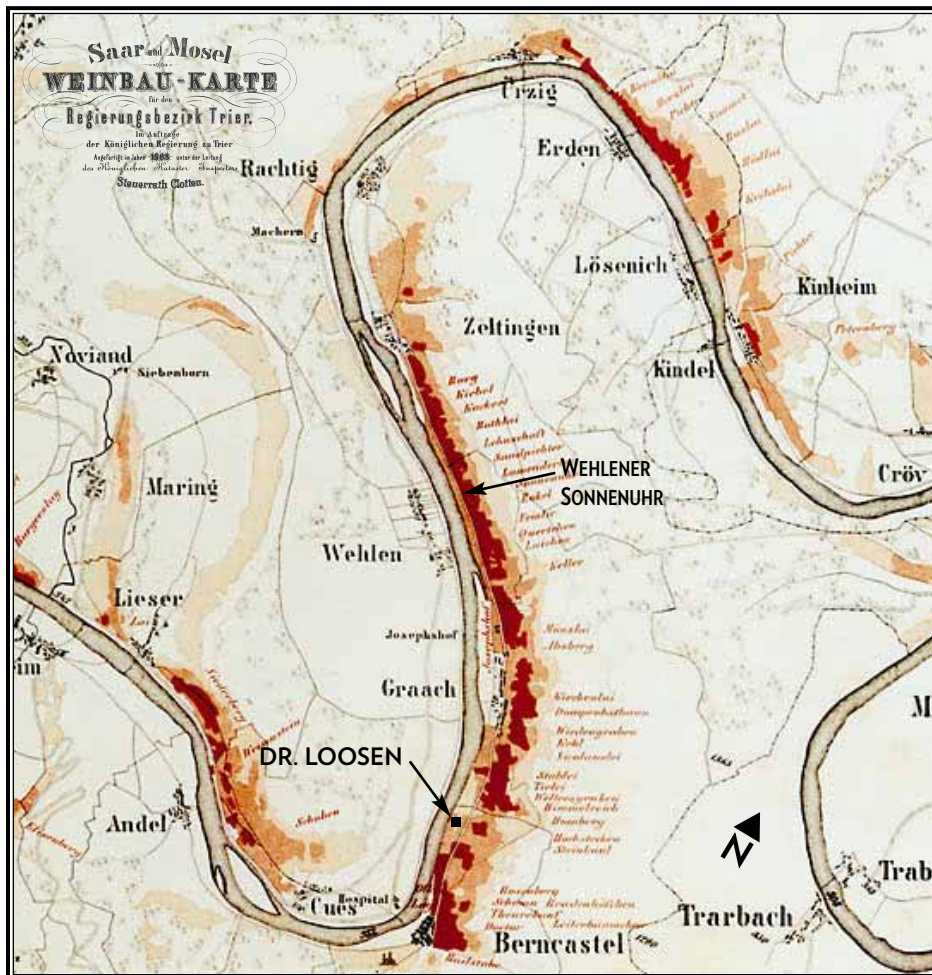
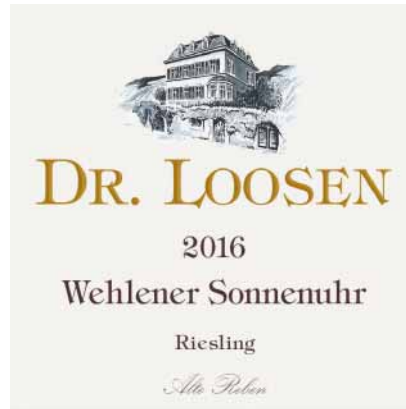
The famous sundial of the Wehlener Sonnenuhr vineyard.



## WEHLENER SONNENUHR

[VAY-len-er ZON-en-ooer]  
(*Sundial of Wehlen*)

- One of the greatest vineyards in the Middle Mosel.
- Light soil of blue Devonian slate.
- Lively, elegant wines full of citrus and white peach flavors when young.



## BLUE DEVONIAN SLATE

The blue slate soil of Wehlen, the most predominate type of slate in the Middle Mosel. This slate contains a lot of potassium, an important natural fertilizer for the vines.



## SINGLE-VINEYARD SITES: ÜRZIGER WÜRZGARTEN



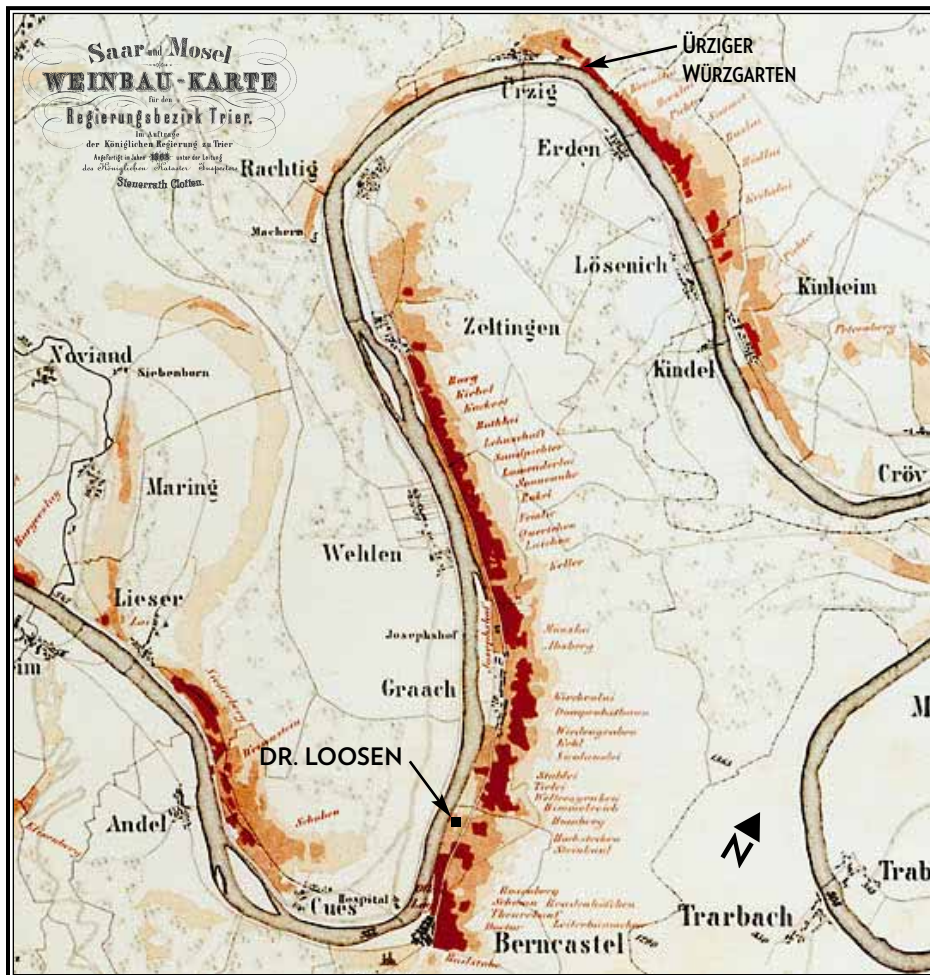
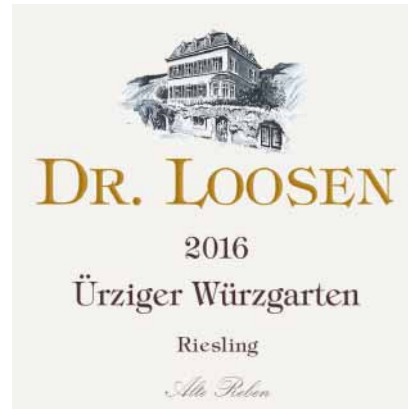
The insanely steep Ürziger Würzgarten vineyard, with Erdener Prälat in the distance.



## ÜRZIGER WÜRZGARTEN

[ERTS-iger VERTS-garten]  
(*The Spice Garden of Ürzig*)

- Unique because of its weathered, red volcanic soil.
- Extremely steep, south-facing.
- Wines have a spicy character and intense tropical fruit aromas.



### RED VOLCANIC AND SLATE SOIL

The original Ürziger Würzgarten vineyard, directly behind the village, is composed of a weathered, red volcanic sandstone, called Rotliegendes. The vineyards on either side of the village are predominantly red slate.



## SINGLE-VINEYARD SITES: ERDENER TREPPCHEN



The “little staircase” of the Erdener Treppchen vineyard.



## SINGLE-VINEYARD SITES: ERDENER TREPPCHEN



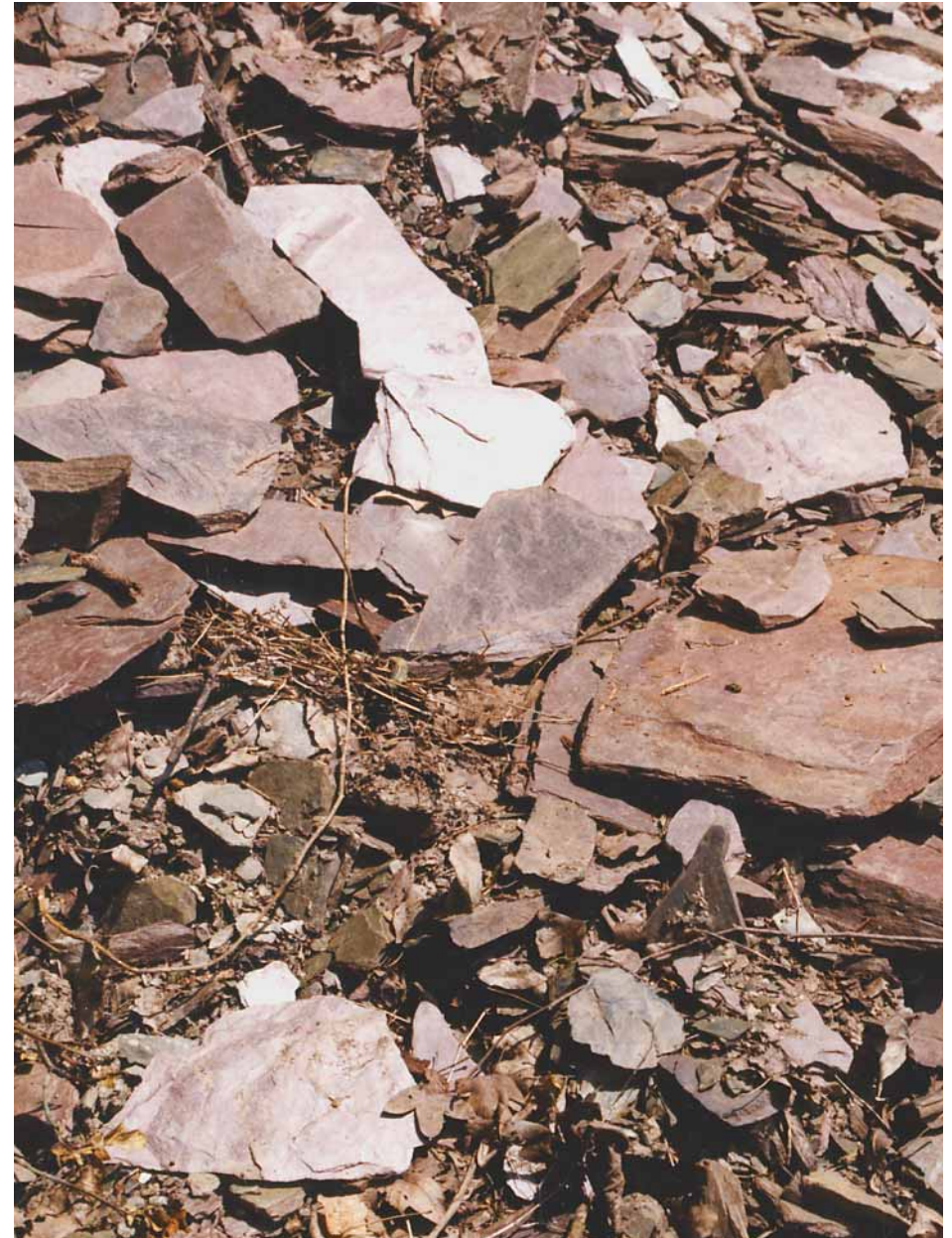
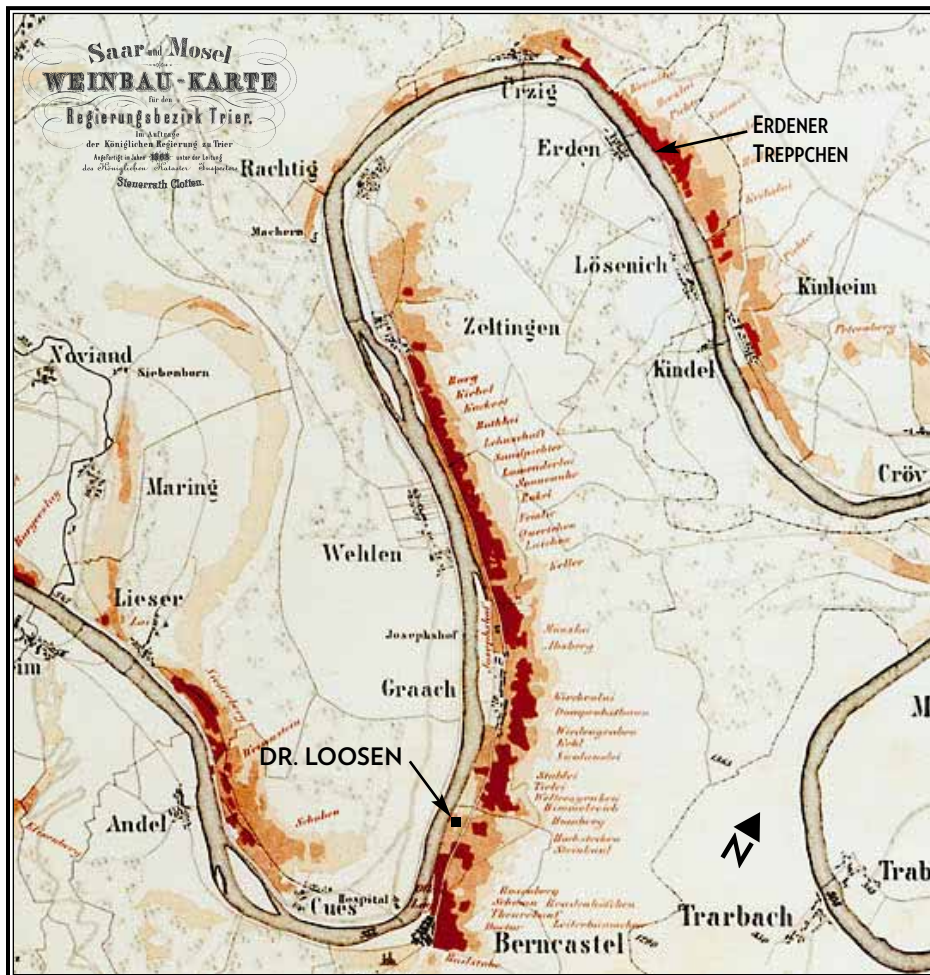
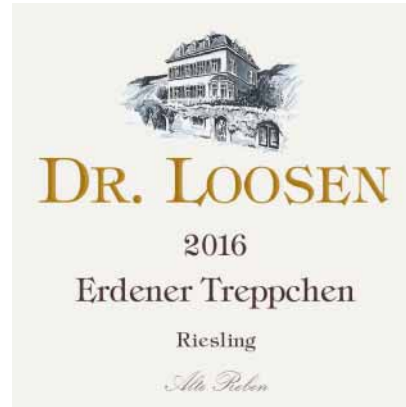
Erdener Treppchen in the fall.



## ERDENER TREPPCHEN

[AIR-din-er TREP-shen]  
(*The Little Staircase of Erden*)

- Named for the stone staircases built into the hillside to enable access by vineyard workers.
- Pure red slate soil.
- Produces muscular, complex wines with intense minerality.



## RED DEVONIAN SLATE

Forged in the same geological period as the more common blue slate, this is red because of a high iron content. Found almost exclusively in the vineyards of Erden – Prälat and Treppchen – this soil produces wines that are very mineral-driven.



## SINGLE-VINEYARD SITES: ERDENER PRÄLAT



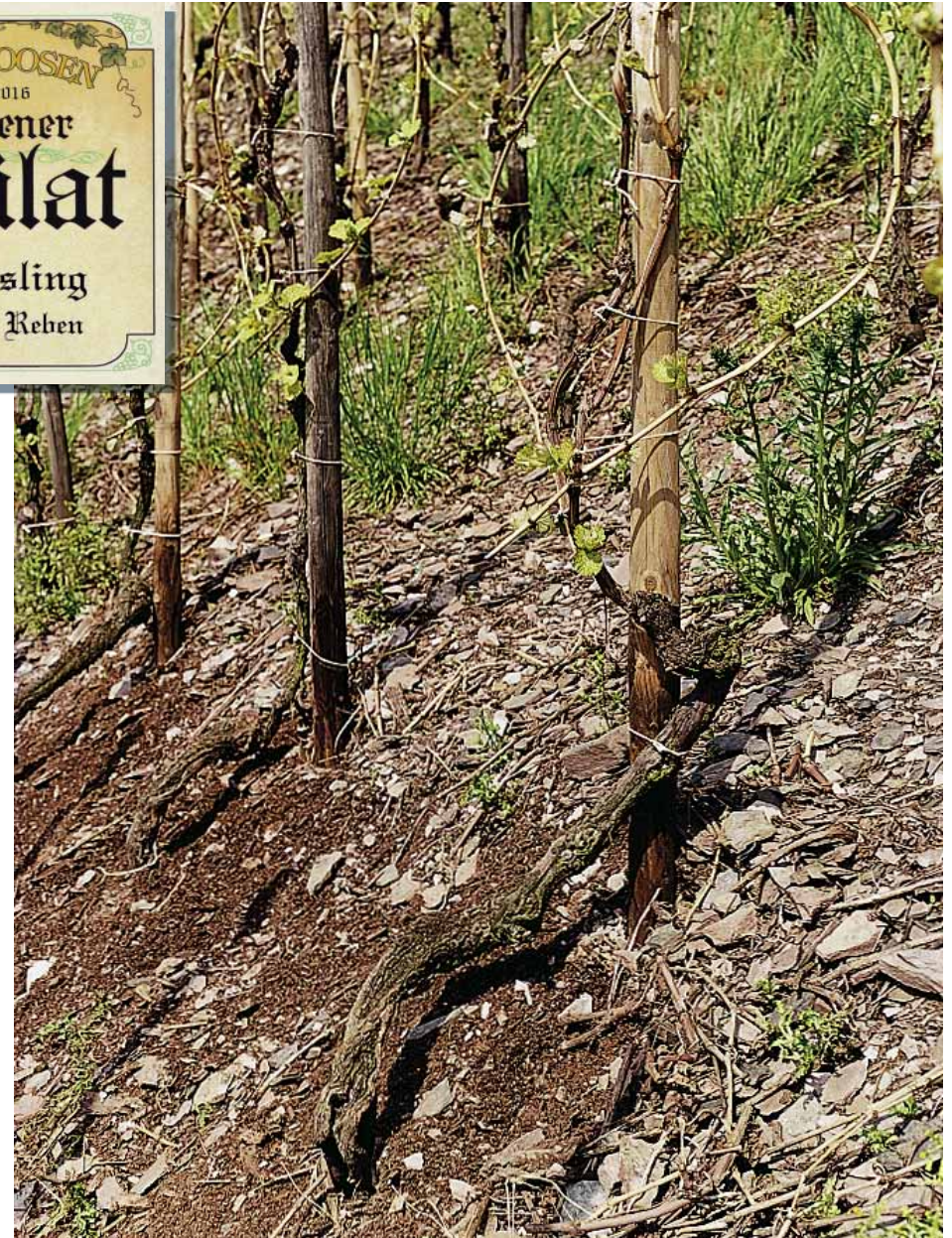
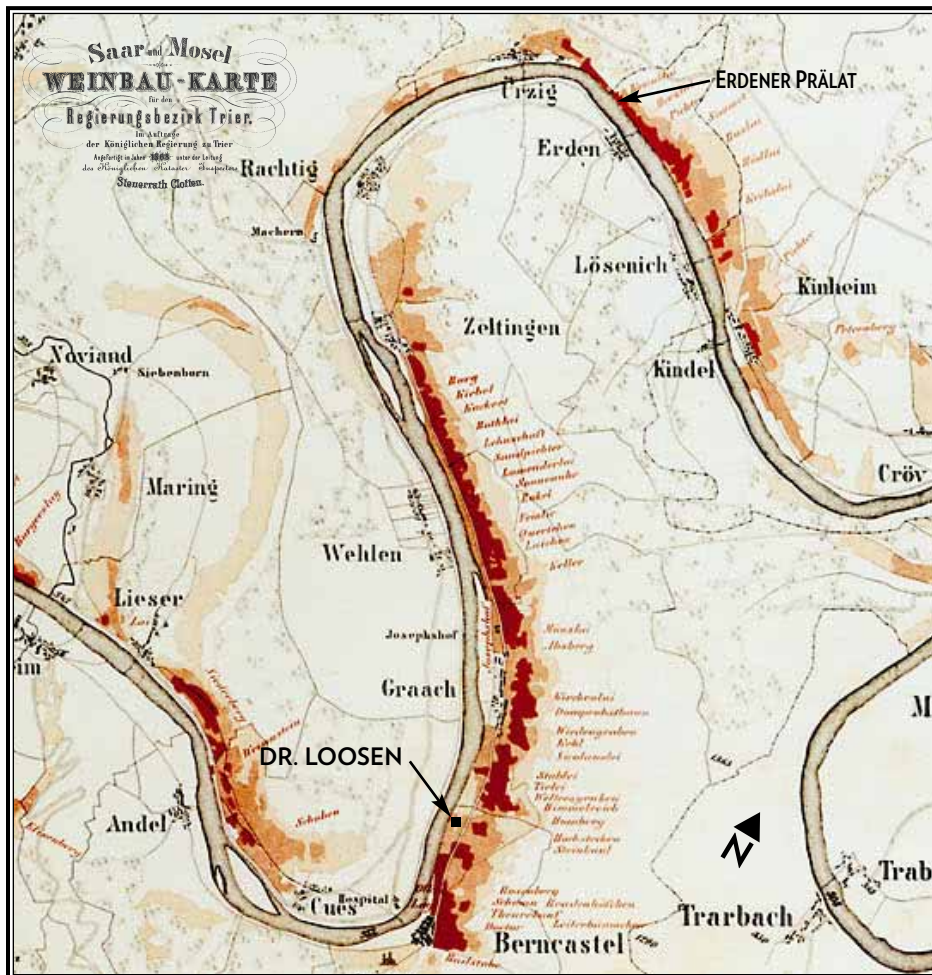
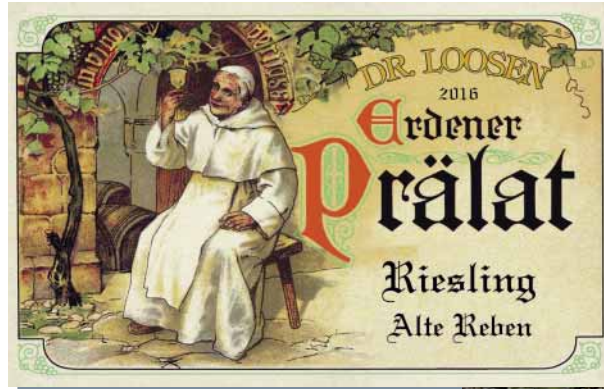
The south-facing Erdener Prälats vineyard, protected by slate cliffs.



## ERDENER PRÄLAT

[AIR-din-er PRAY-laht]  
(*The Bishop of Erden*)

- One of the greatest vineyard sites in the Mosel region.
- Weathered red slate soil.
- Perfect southern exposure, 100-percent (45°) slope and proximity to the river ensures ripeness.

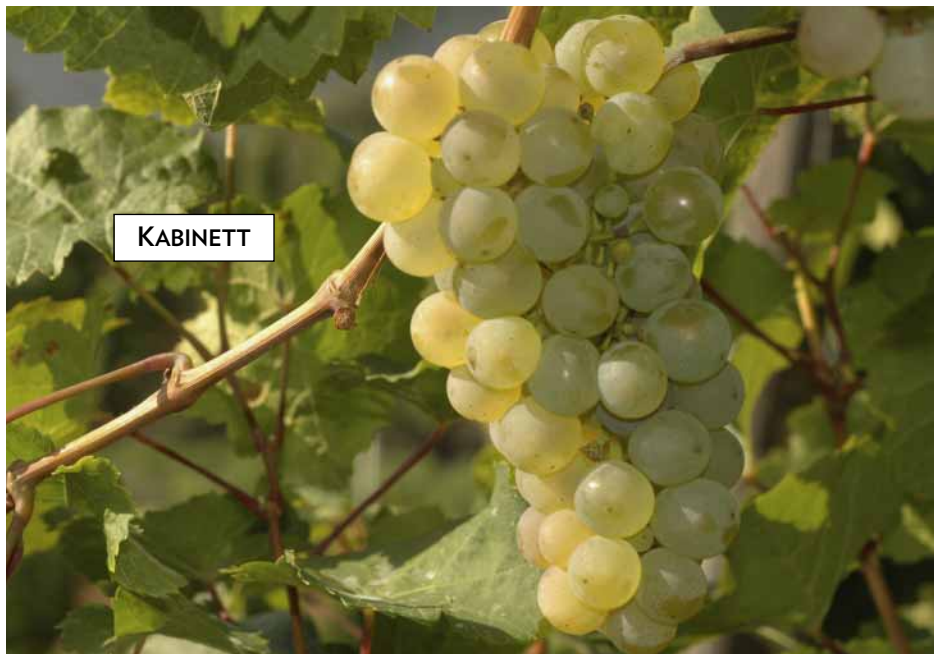


### RED SLATE AND UNGRAFTED VINES IN ERDENER PRÄLAT

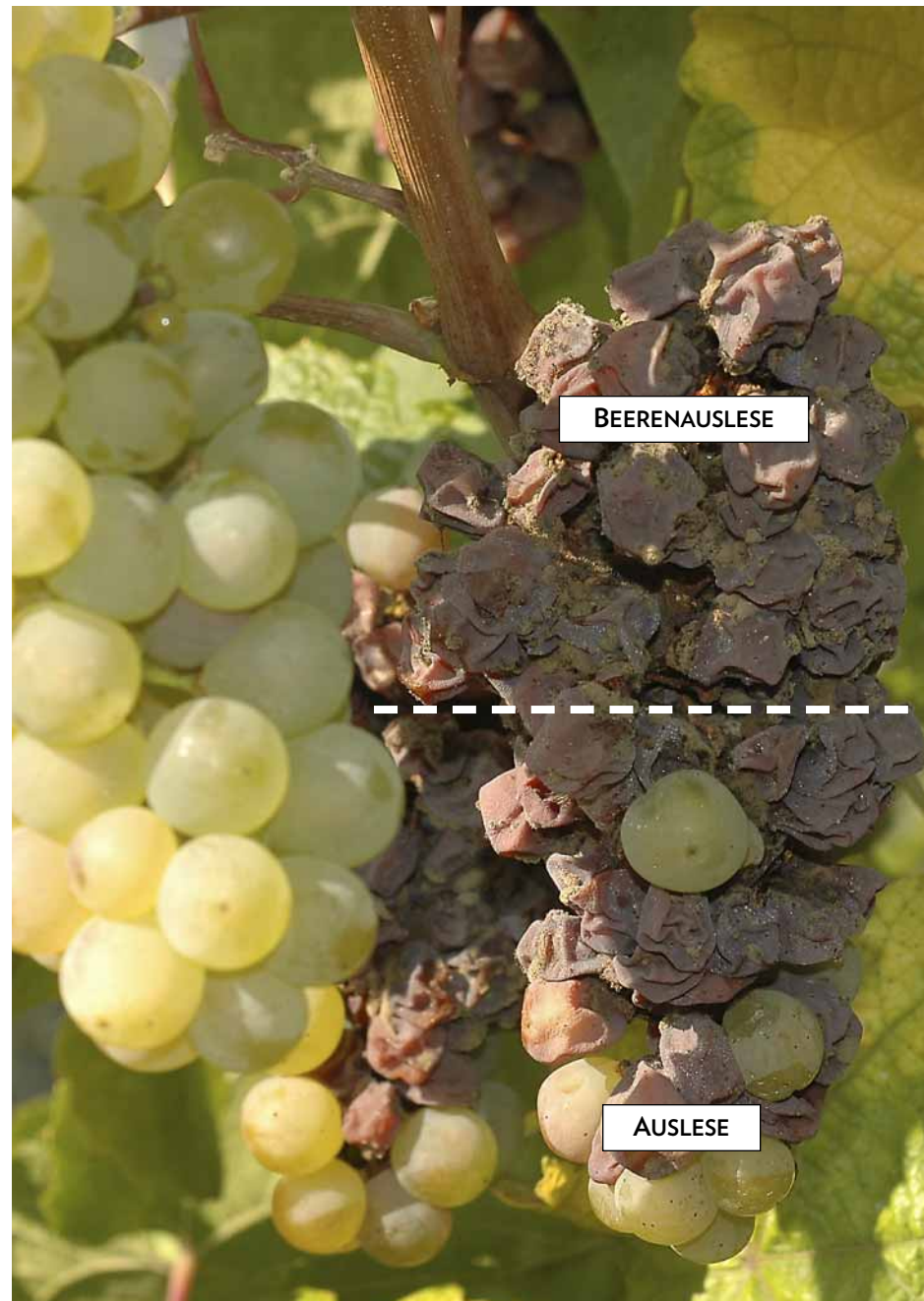
Old, ungrafted vines (100 years and older) are less vigorous and have naturally lower yields than young vines. This gives more complexity and concentration to the wines.



## SELECTING THE VARIOUS RIPENESS LEVELS DURING HARVEST



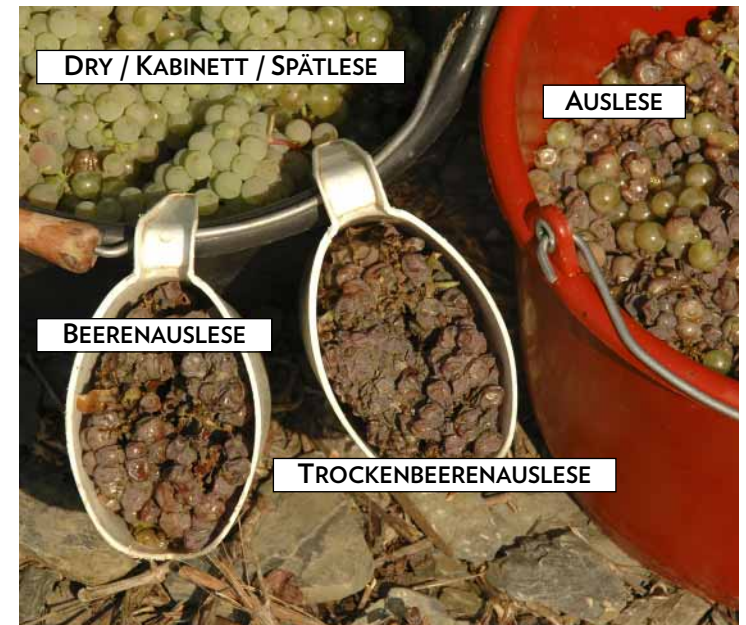
Healthy Riesling on the vine



Botrytis-affected fruit

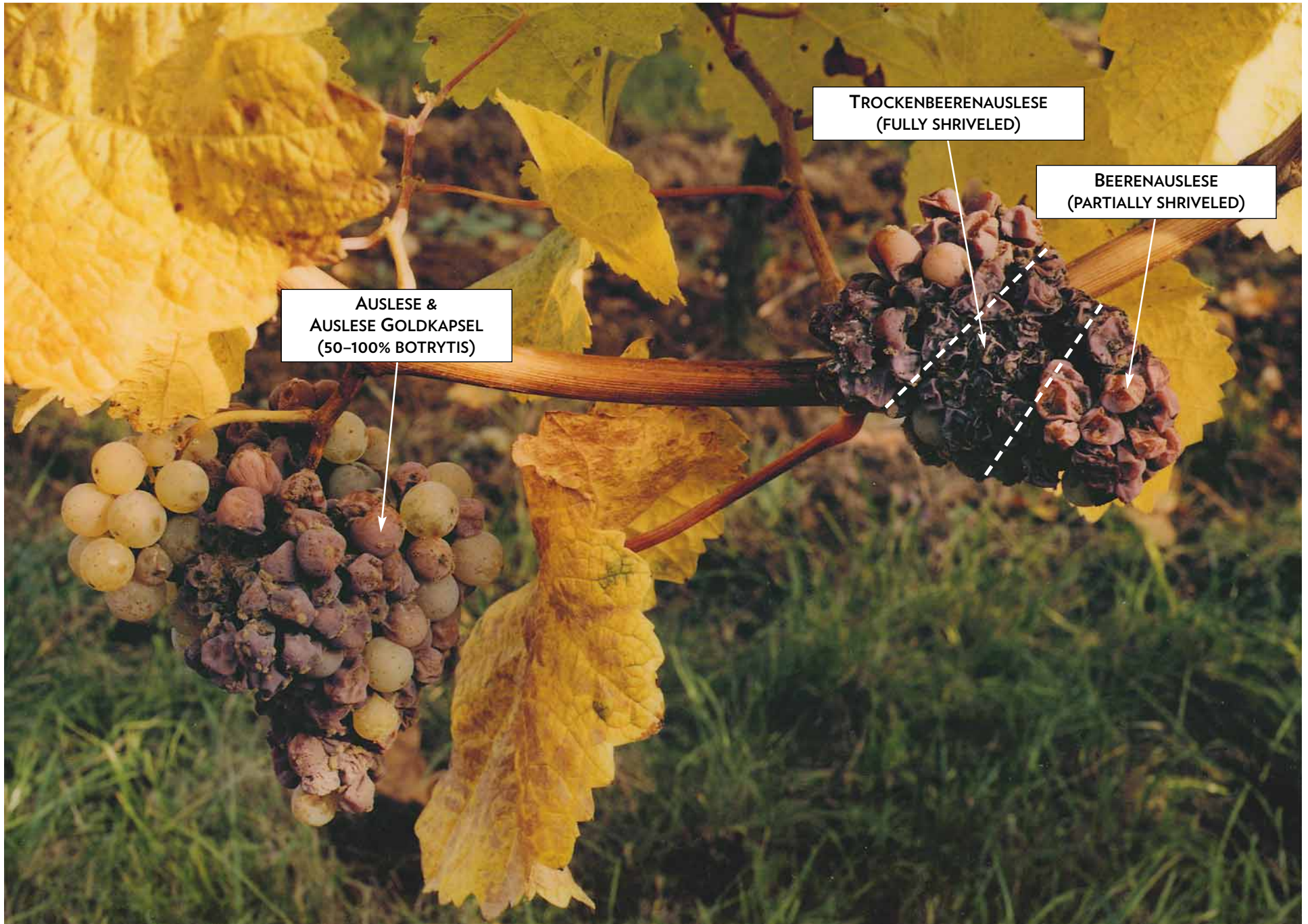


## SELECTION BY HAND DURING THE HARVEST





# THE VARIOUS STAGES OF BOTRYTIS







Separating the various stages of botrytis from the unaffected fruit.



## HARVESTING EISWEIN





# Dr. Loosen

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