



DR. LOOSEN 2018 Estate Riesling Beerenauslese

A rich, honeyed dessert wine made from very ripe grapes that have been partially shriveled by “Noble Rot.”

Beerenauslese (BA) means “berry select” in German. It is the legal Prädikat term for a luscious, late-harvest wine made from grapes that have been partially dried by the botrytis fungus, also known as “Noble Rot.” These extremely concentrated, moldy grapes are painstakingly separated from the unaffected fruit and vinified to make one of Germany’s most prized vinous treasures.

The legal minimum for BA must weight is 110° Oechsle, but at Dr. Loosen it usually starts with a minimum of 120° Oechsle (28 Brix). This Beerenauslese, exclusively from estate-owned vineyards, has a juicy mouthful of ripe fruits with a finish that is long and satisfying, but never heavy. It is perfect as an aperitif, with rich foods like foie gras, or with creamy desserts featuring fresh fruits.

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 2018 VINTAGE

The 2018 Mosel harvest was the earliest ever recorded, but this we also had an early budbreak and flowering, so the development period for the grapes was still within the ideal target range. The harvest was characterized by good yields, healthy fruit at the beginning of harvest, and very good quality. As the harvest progressed we were able to produce an excellent range of dry wines, as well as wines from every Prädikat level, from Kabinett to TBA.



TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyards: Wehlener Sonnenuhr, Graacher Himmelreich, Ürziger Würzgarten, Erdener Treppchen

Viticulture: Sustainable

Vinification: Whole-cluster pressing; natural settling; fermented in temperature-controlled stainless steel.

Alcohol: 7.5%

Residual Sweetness: 145.4 grams/liter

Total Acidity: 9.5 grams/liter

UPC: 183103000457 (187ml – in display tube)
183103000396 (375ml)

NUTRITION INFO

Calories: 151 per serving (5 oz.)

Carbohydrate & Sugar: 21.5 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

