



DR. LOOSEN 2014 Pinot Noir Rosé Sekt Brut

A finely textured sparkling Rosé from Pinot Noir grown in one of the greatest vineyards of the Mosel valley.

Almost all of Dr. Loosen's production is Riesling from traditional Mosel slopes, as our ancestors have been doing it for over 200 years. So when we acquired a small parcel of Pinot Noir vines in Ürziger Würzgarten, we were not really sure what to do with it. There is no real tradition for Pinot Noir on the Mosel, but we do love the variety, so we decided to combine our love of Pinot Noir with our passion for great sparkling wine and produce a vintage Rosé Sekt. After up to 10 years on the fine lees in the bottle, in the traditional Champagne method, this is a serious sparkling rosé that displays the distinctive character of the cool Mosel climate.

ABOUT ÜRZIGER WÜRZGARTEN

The weathered red volcanic and slate soils of the Ürziger Würzgarten ("Spice Garden of Ürzig") vineyard make it unique on the Mosel. It is an insanely steep amphitheater of vines that yields wines with an exotic, spicy aroma and a mesmerizing earthiness. There is no other vineyard in the Mosel valley that produces wines so bursting with tropical fruit flavors. Some of the Dr. Loosen estate's oldest vines (up to 120 years old) are found here.

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.



TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Appellation: Mosel

Viticulture: Sustainable

Harvest Method: Hand-selected from a small parcel in the upper part of the Ürziger Würzgarten vineyard.

Vinification: Traditional Bottle Fermentation; Up to 10 years of aging on the lees before disgorgement.

Alcohol: 13%

Residual Sweetness: 5.9 grams/liter

Total Acidity: 5.2 grams/liter

NUTRITION INFO

Calories: 112 per serving (5 oz.)

Carbohydrate & Sugar: 0.9 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan