



GROSSES GEWÄCHS RÉSERVE

The GGR wines are selectively harvested from our finest parcels of very old, ungrafted vines. They are naturally fermented in the same way as the GGs, but stay for **24 months on the full lees** in traditional Fuder casks. They are then held in bottle for a further 24 months before release. This extended maturation brings an extra dimension of finesse and balance to our wines. We produce GGR of 3 Grand Cru vineyards with three different terroirs: Wehlener Sonnenuhr (Blue slate), Ürziger Würzgarten (Red volcanic soil), Erdener Prälát (Red slate).



ERDENER PRÄLAT

Perhaps the greatest vineyard site in the Mosel region, Erdener Prälát benefits from perfect southern exposure, 100-percent (45°) slope, red slate soil and proximity to the river. All these things, combined with its position below huge, heat-retaining cliffs, explain why Dr. Loosen never harvests anything less than Auslese from this site.



RED SLATE SOIL

The Mosel Valley's Iron-rich red slate is less common than the more prolific blue slate found throughout Germany's Middle Mosel. Red slate is found mostly in the villages of Erden, Ürzig and Kinheim.

TECHNICAL INFO

Grape Variety: 100% Riesling | Appellation: Mosel

Quality level: Qualitätswein | VDP Classification: VDP.Grosse Lage® | GG

RÉSERVE | Vineyard: Erdener Prälát | Soil: Red slate soil

Viticulture: Sustainable, according to strict German environmental regulations

Harvest method: Selective hand-harvest (healthy grapes)

Fermentation: Natural yeasts in traditional Fuder casks

Aging: 24 months in traditional Fuder casks and 24 further months in the bottle before release



FROM THE PRESS

[97] Decanter, 2014 vintage

The rising cliffs of weathered red slate box in the vineyard of Erdener Prälát and ensure a warming microclimate that helps to ripen the grapes perfectly. Dr. Loosen owns 0.6ha of the total 1.6ha, slices of which are owned by 18 families in the Mosel. The nose is steely, spicy and appley; fragrant yet subtle. In the mouth, woody grip surrounds a core of pure, fresh pear and green apple, followed up by mouthwatering minerality and lime zest acidity. An expansive style with such purity and promise.