



Ürziger Würzgarten Vineyard

Winemaker Ernst Loosen

## DR. LOOSEN 2016 Ürziger Würzgarten Riesling Auslese



### DR. LOOSEN ESTATE

The Dr. Loosen estate has been in the same family for over 200 years. When Ernst Loosen assumed ownership in 1988, he realized that he had vines in some of Germany's best-rated vineyards. To maximize the potential of those vines, he dramatically limits crop size, uses only organic fertilization, insists on very strict fruit selection, and employs gentle cellar practices with a minimum of handling.

### THE MOSEL REGION

Located in far western Germany, the Mosel valley's steep, southfacing slopes create the perfect climate for Riesling, giving the vines ideal exposure to the sun. The cool climate allows the grapes to ripen slowly while retaining bright acidity.

### ÜRZIGER WÜRZGARTEN RIESLING AUSLESE

The weathered red volcanic and slate soils of the Ürziger Würzgarten (pronounced ERTS-iger VERTS-garten) vineyard make it unique on the Mosel. It is an insanely steep site 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.

Auslese [OWS-lay-zuh] means "selected from the harvest," and is a luscious sweet wine made from very ripe clusters that are about 50 percent affected by botrytis. The resulting wine is dense, intensely flavored and rich on the palate, but balanced by Riesling's naturally crisp acidity. The red volcanic soil of the Ürziger Würzgarten vineyard produces wines of a completely unique nature. The wines showcase the typically juicy and precocious fruit of the "spice garden," with a rich mouth feel, zippy acidity and lingering finish.

### TECHNICAL INFO

**Grape Variety:** 100% Riesling

**Soil Type:** Red volcanic sandstone

**Age of Vines:** Over 100 years; on original rootstocks

**Vineyard Management:** Sustainable, according to strict German environmental regulations

**Viticulture:** Fermented in stainless steel; fermentation stopped by chilling

**Alcohol:** 7.5%

**Residual Sweetness:** 74.2 grams/liter

**Total Acidity:** 9.1 grams/liter

**UPC:** 183103000143 (750ml); 183103000471 (375ml)

### FROM THE PRESS

[95–96] *Stuart Pigott (JamesSuckling.com)*

"Another astonishing 2016 auslese from Dr. Loosen with a great interplay of concentrated fruit and spice. A very fresh, lemony acidity that gives the finish a big kick." *June 2017*