

DR. LOOSEN

ERNST LOOSEN'S NEW GENERATION OF DRY RIESLINGS



REDISCOVERING A FAMILY TRADITION

When Ernst Loosen took over the family wine estate in 1987, there didn't seem to be much of a tradition for dry wines in the Mosel region. He enthusiastically endorsed the idea that Mosel Rieslings live from their fruit and extract, rather than alcohol. So he set about producing the classic Mosel style Rieslings with low alcohol, crisp acidity and balancing sweetness.

Then, a few years ago, Ernst came across a bottle of 1948 Ürziger Würzgarten Riesling that his paternal grandfather had produced at the Loosen family estate in Ürzig. To his amazement, the wine was dry — and it was excellent. Digging deeper into his grandfather's legacy, Ernst discovered that his forebear had produced *only* dry wines, believing that wines with perceptible residual sweetness were flawed, the result of an incomplete fermentation.

Further research uncovered the techniques that his grandfather had used to produce full-bodied, well-balanced dry wines. As always, it starts in the vineyards, with a strict selection of healthy, fully ripe fruit (12.5 to 13% alcohol) at harvest. In cool vintages, a brief maceration (up to 12 hours) was used to soften the acidity. The wines were then spontaneously fermented in traditional 1,000-liter Fuder casks, and left on the full lees for 12 months. The extended lees contact was the key: it stabilized the wines naturally and gave them time to develop a harmonious balance, without the risk of oxidation.

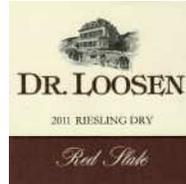
ACCOLADES FOR ERNST LOOSEN

- Top 100 Winery of the Year 2012 & 2013, *Wine e3 Spirits*
- Winemaker of the Year nominee, *Wine Enthusiast*, 2007
- Man of the Year 2005, *Decanter*
- White Wine Maker of the Year 2005, *Wine International*
- Germany's Winemaker of the Year 2001, *Gault Millau*

DR. LOOSEN DRY RIESLINGS

Starting with the 2008 vintage, Ernst Loosen has embarked on a quest to revive the dry Riesling style of his grandfather. All of these wines are fermented with indigenous yeasts in 1,000- or 3,000-liter oak casks and left on the lees for 12 months or more, with no batonnage.

ESTATE RIESLING DRY, "RED SLATE"



This dry counterpart to the classically fruity "Blue Slate" Riesling Kabinett is produced exclusively with fruit from estate-owned vineyards in Ürzig and Erden that have the iron-rich red slate soil. Fermented naturally in 3,000-liter casks.

DR. LOOSEN GROSSES GEWÄCHS (GG)

Grosses Gewächs (grow-sess guh-vex) simply means "great growth" in German. It is the term used for a producer's best dry wine from a classified Grosse Lage (equivalent to "grand cru") vineyard, indicated by the initials "GG" on the bottle.

ERDENER PRÄLAT RIESLING GG ALTE REBEN



A rich and complex dry Riesling from old vines ("Alte Reben") in "the Richebourg of the Mosel." South-facing and situated between the river and massive, heat-retaining slate cliffs, the Prälat site produces extraordinarily ripe, deeply flavored fruit.

ERDENER TREPPCHEN RIESLING GG ALTE REBEN

Explosive fruit and an expansive texture from the oldest parcel of the Treppchen vineyard, a windy site that inhibits botrytis, allowing for very long hang time and exceptional flavor development. Only one 1,000-liter Fuder cask is produced.

ÜRZIGER WÜRZGARTEN RIESLING GG ALTE REBEN

Selected from an extremely old (120+ years) parcel of vines, called Urglück, located in the original part of the Würzgarten vineyard, directly behind the village. It shows the earthy, spicy character of the red volcanic soil here.

WEHLENER SONNENUHR RIESLING GG

The Wehlener Sonnenuhr GG exhibits the delicate style and penetrating floral/citrus intensity that is typical of the blue slate soil. The vines here average 60 years of age, so the wine is not labeled as Alte Reben. That designation is reserved for wines from 100+ year-old vines.