



Bernkasteler Lay Vineyard

Winemaker Ernst Loosen

DR. LOOSEN 2017 Bernkasteler Lay Riesling Kabinett



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 severely restricts crop size, uses only organic fertilization, insists on very strict fruit selection, and employs gentle cellar practices with a minimum of handling.

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.

BERNKASTELER LAY RIESLING KABINETT

Bernkasteler Lay is a Grosse Lage (grand cru) vineyard situated directly along the Mosel between the village of Bernkastel and the Dr. Loosen estate house. The rocky blue slate soil here produces richly textured, assertive wines. Kabinett is the lightest, most delicate style of Riesling, produced from grapes picked early in the harvest.

TECHNICAL INFO

Grape Variety: 100% Riesling

Soil Type: Blue Devonian slate

Age of Vines: 60 years average

Viticulture: Sustainable, according to strict German environmental regulations

Average Yield: 70 hl/ha

Harvest Method: Selective hand picking; no botrytis

Vinification: Cool fermentation in a combination of stainless steel tanks and Fuder barrels
half fermented with natural yeasts, half with cultured yeasts

Alcohol: 8.0%

Residual Sweetness: 51.2 grams/liter

Total Acidity: 9.2 grams/liter

UPC: 183103000006



FROM THE PRESS

[92] [Stuart Pigott \(JamesSuckling.com\)](#)

“Very fresh apple and cassis character with wonderful freshness. A long, crisp finish with pronounced minerality and a discrete hint of grape sweetness.” *June 2018*