



Bernkasteler Lay Vineyard

Ernst Loosen

## DR. LOOSEN 2016 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.

### THE 2016 VINTAGE

In 2016, the Mosel valley had a cool, wet spring and summer. The prospects for an excellent vintage were rather gloomy until sunny, hot weather arrived in September. Ripeness had been delayed, but came on quickly with the warmer temperatures. Good weather continued through October, giving us beautifully ripe fruit that we could harvest at a measured pace.

### 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:** 38.2 grams/liter

**Total Acidity:** 9.0 grams/liter

**UPC:** 183103000006



### FROM THE PRESS

[91-92] *Stuart Pigott (JamesSuckling.com)*

“Super-bright and crisp with beautiful balance. Just off-dry with a great, lemon-herbal finish. Better from 2018, but then at least a decade ahead of it.” *June 2017*