



Erdener Treppchen Vineyard



Winemaker Ernst Loosen

DR. LOOSEN 2016 Erdener Treppchen 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.

ERDENER TREPPCHEN RIESLING AUSLESE

The Erdener Treppchen (pronounced AIR-din-er TREP-shen) vineyard is so steep that long ago, stone steps were built into the hillside to enable workers to reach the vines. The iron-rich, red slate soil here produces densely packed wines with a firm mineral structure.

The German word Auslese [pronounced OWS-lay-zuh] means "selected from the harvest," and is a luscious, limited-production sweet wine made from very ripe clusters that are about 50 percent affected by botrytis. The wine is dense, intensely flavored and rich on the palate, but balanced by Riesling's naturally crisp acidity and the muscular structure that comes from the red slate soil of the Erdener Treppchen vineyard.

TECHNICAL INFO

Grape Variety: 100% Riesling

Soil Type: Red Devonian slate

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: 8.0%

Residual Sweetness: 76.5 grams/liter

Total Acidity: 8.6 grams/liter

UPC: 183103000136 (750ml); 183103000303 (375ml)

FROM THE PRESS

[94] *Wine Advocate*

"Clear, intense and floral on the nose, revealing flinty aromas. Lush and generous on the palate, with a charming sweetness and intense fruitiness, this is a racy-piquant, grippy and salty Auslese with a mouthwatering finish. Tight and complex, this is a tensioned and promising Auslese for the next 30+ years." *April 2018 – Issue 236*