



Erdener Treppchen Vineyard

Winemaker Ernst Loosen

DR. LOOSEN 2016 Erdener Treppchen Riesling GG Alte Reben



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 GG ALTE REBEN

The Erdener Treppchen vineyard produces wines that are muscular and complex, with an intense mineral finish. Grosses Gewächs (GG) simply means "great growth" in German and is the designation for an estate's best dry wine from a Grosse Lage (grand cru) vineyard. This limited-production wine is from a parcel of extremely old vines ("alte Reben") in Erdener Treppchen that lies directly above Erdener Prälat. The wine is fermented with indigenous yeasts and kept in the barrel, on the full lees, for a year before it is bottled. The extended maturation time allows the wine to develop greater texture and a natural harmony.

TECHNICAL INFO

Grape Variety: 100% Riesling

Soil Type: Red Devonian slate

Age of Vines: Over 100 years; on original rootstocks

Vineyard Management: Sustainable. Vineyard work and harvest done by hand.

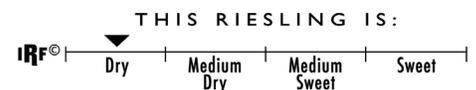
Viticulture: Fermented with indigenous yeasts in traditional 1,000-liter Fuder casks; matured on the full lees for 12 months

Alcohol: 12.5%

Total Acidity: 7.5 grams/liter

Residual Sweetness: 8.8 grams/liter

UPC: 183103000341



FROM THE PRESS

[95] *Wine Advocate*

"Pure, fresh and flinty on the nose, beautifully precise and already mouthwatering. Piquant, fresh and very elegant on the palate, this is a dense, very mineral and salty Treppchen with a long and mouthwatering finish." *April 2018 – Issue 236*