

DR. LOOSEN

RIESLING EISWEIN

THE WINE



Eiswein (“ice wine”) is another of nature’s rare and wonderful gifts in our area. We hold aside certain plots of vines, hoping for a deep enough freeze (minimum -8°C , or 17°F) to harvest frozen grapes. These grapes are picked in the wee hours of the morning and pressed while they are still frozen, to slowly squeeze out a few drops of precious nectar, leaving the water behind as ice. The result is a vibrant, racy dessert wine that is strikingly different from the rounder, more honeyed style of the wines concentrated by botrytis.

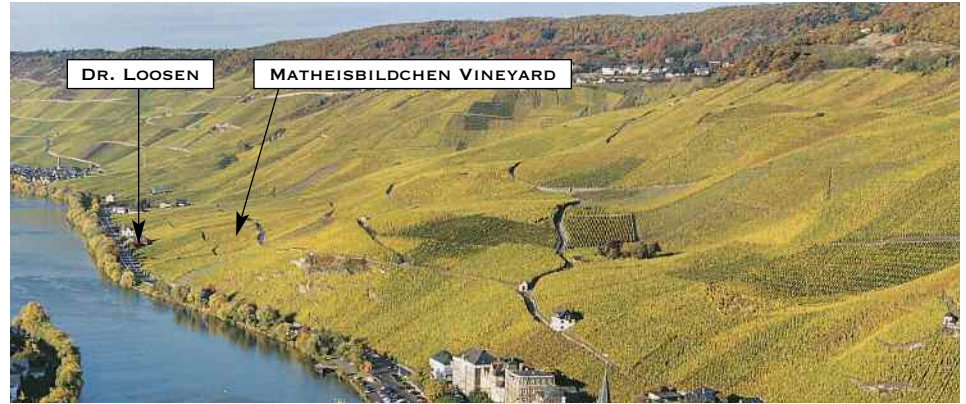
KEY POINTS

- Excellent value for an authentic Mosel Riesling Eiswein from Ernst Loosen, one of Germany’s most celebrated winemakers.
- Dr. Loosen was named a “Winery of the Year” by *Wine & Spirits* magazine, Buying Guide 2014.
- Very low alcohol (6.5%) for today’s healthier lifestyle.

THE PACKAGE

The Dr. Loosen Riesling Eiswein is available in both 375ml half-bottles, as well as our unique 187ml flute bottle. For the retail shelf, the 187ml bottle is packed in an eye-catching Dr. Loosen display tube.

THE VINEYARDS



This estate-grown Dr. Loosen Riesling Eiswein comes from special parcels in Bernkastel and Wehlen that we hold aside every year, hoping that it will freeze before the grapes fall victim to overripeness or rot — or get eaten by the wild boars! The frozen grapes for this particular bottling came primarily from a premier cru site called Bernkasteler Matheisbildchen, which is about halfway up the steep slope behind the Dr. Loosen estate house. The higher elevation makes this a cooler site, with greater potential for Eiswein.

THE MOSEL VALLEY

The best vineyards of Germany’s Mosel Valley are incredibly steep, south-facing slopes with mineral-rich slate soil and a favorable position near the river. Excellent drainage and the heat-retaining quality of the rocky slate soil also help to produce fully ripe, concentrated wines. The combination of these elements results in racy, mineral-inflected Rieslings that are fruity, crisp and very refreshing to drink.

TASTING NOTES

Dr. Loosen Eiswein has a densely packed texture, with enormous concentration and prickly acidity. There is a dark, peachy stoniness and smoky slate in the aroma, with explosive fruit on the mid-palate and a long, persistent finish.

WINE ENTHUSIAST SAYS...

“Dr. Loosen offers a solid value in this remarkably well-priced eiswein. It’s enticing on the nose, with aromas of honey, saffron and a dark, dusty mineral tone. Rich and silky in texture, it’s concentrated and lively on the palate, with intense flavors of lemon and peach.”

