



Red Devonian Slate



Ernst Loosen

DR. LOOSEN 2016 Riesling Dry “Red Slate”

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.

RIESLING DRY RED SLATE

This dry Riesling is produced with fruit from estate-owned vineyards in the red slate soils found in the villages of Ürzig, Erden, Lösnich and Kinheim. It is fermented in the traditional style in 3,000-liter, neutral oak casks and kept on the full lees for 12 months. The extended lees contact stabilizes the wine naturally and gives it time to develop a harmonious balance.

TECHNICAL INFO

Grape Variety: 100% Riesling

Soil Type: Red 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

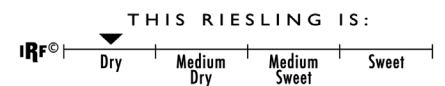
Vinification: Native yeast fermentation in 3,000-liter neutral oak casks; matured on the full lees for 8 to 12 months before bottling

Alcohol: 12.5%

Residual Sweetness: 8.9 grams/liter

Total Acidity: 75 grams/liter

UPC: 183103000723



FROM THE PRESS

[88] *Mosel Fine Wines*

“...offers a delicately fiery nose of pink grapefruit, lime, green apple, anise and fine spices. It is nicely creamy and elegant on the palate and leaves a superbly spicy and ripe feel in the quite intense finish.” *June 2017*