



Winemaker Ernst Loosen

## DR. LOOSEN RIESLING SEKT EXTRA DRY



### 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 restricts 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.

### DR. LOOSEN RIESLING SEKT

Sparkling wine, called "Sekt" in German, has a long history in Germany. A fact that you can see in the many German family names among famous Champagne houses (think Bollinger, Krug and Mumm, for example). Dr. Loosen celebrates this tradition with an Extra Dry Sekt from 100% Riesling, which makes excellent sparkling wine because of its natural acidity.

The Dr. Loosen Sekt Extra Dry is produced with fruit from estate vineyards in the Middle Mosel. Bottle fermented, it is brisk and refreshing, with pure Riesling fruit and crisp acidity.

### TECHNICAL INFO

**Grape Variety:** 100% Riesling

**Appellation:** Mosel, Germany

**Harvest Method:** Selective hand picking for optimally ripe, healthy fruit (no botrytis)

**Vinification:** Fermentation and lees contact in bottle ("Flaschengärung" in German); clarification through the transfer method; dosage at re-bottling

**Alcohol:** 12.0%

**Residual Sweetness:** 14 grams/liter

**Total Acidity:** 6.0 grams/liter

**UPC:** 810404020326

### FROM THE PRESS

#### [90] *Wine Enthusiast*

Zesty green apple and crisp stone fruits are electrified by spine tingling acidity in this invigorating sekt. It's fresh and primary in style, with just a hint of cookie crumbs that linger on the midpalate. Tiny, vigorous bubbles dissipate elegantly on the finish. *February 2018*

#### [90] *Decanter*

This is Mosel Riesling as you know it – just with an added fizz. There's exuberant tangerine fruit spiked with lemon, a slatey Mosel tang and freshness. With up to 18 months on lees, this expresses the inherent lightness of the Mosel, and sings as thousands of tiny, creamy bubbles burst on the palate. Here Dr. Loosen gives us the most exuberant expression of Mosel Riesling yet. *September 2017*