



HIGHLIGHTS FROM THE PRESS – DR. LOOSEN 2013



DR. L RIESLING 2013

[91] *Natalie MacLean*

Love it! There's simply no better value white wine on the shelf. Lime blossoms gorgeous. The alcohol is refreshingly low, yet this is no wimpy wine: it's packed with flavor. Perfect as an aperitif or companion to many dishes. Some terrific white pear and lime blossoms on the finish of this QbA wine. It's spectacular for the price.
September 2, 2014

[89] *Wine Spectator* – Best Value –

Lots of orange blossom notes show in this generous style. Fresh-cut peach and apple cobbler flavors add to the richness. Mineral and cream accents linger on the finish.
May 31, 2015

[89] *Tasting Panel*

Fresh and off-dry with elegant, crisp citrus fruit and racy acidity; lovely and balanced. *November 2014*

[88] *Wine Enthusiast* – Best Buy –

Savory whiffs of nuts and mineral convey elegance to ripe white peach and grapefruit aromas on this off-dry Riesling. Easy-drinking in style, it's pleasantly tart, finishing on a sweet, lingering kiss of honey. *Feb. 1, 2015*

[87] *Wine & Spirits* – Best Buy –

Always reliable, Dr. L is particularly thirst quenching in 2013, the juicy white peach fruit zingy with citrus acidity. Fresh and inviting to drink anytime. *December 2014*

[4 Stars] *Restaurant Wine*

Impressive for the price, and volume produced. It is a distinct, light bodied, mildly sweet Mosel Riesling with apple, lime, and honeysuckle aromas/flavors. *2015*

DR. L SPARKLING RIESLING (NON VINTAGE)

[91] *Wine Enthusiast*

Exuberant green floral perfume, melon and peach abound on this profoundly aromatic sparkler. It's delicate in mousse with soft, persistent bubbles and deeply penetrating flavors of stone fruit and tangerine. Vibrant and spine-tingling, it's a remarkably elegant sekt with a gentle price tag. *Web Only 2015*



DR. LOOSEN RIESLING DRY "RED SLATE" 2013

[89] *Wine Advocate*

Beautifully clear, subtle and mineral on the nose. From red slate soils which is cool and precise on the nose offering lovely fine fruit aromas along with herbal notes. Light and round on the palate, this is a superbly balanced wine with charm and a lingering piquancy, which is completely integrated into the ripe and lovely juicy texture, but taking this wine to a good length. This is an impressive Gutswein and a Best Buy. *February 2015*

[4 Stars] *Restaurant Wine*

Supple and medium bodied, this is a distinct, fruity dry Riesling of excellent quality. It is long on the palate, balanced, and lingering in the finish, tasting of honeysuckle, apple, pear, and lime. Fine value. *2015*

**DR. LOOSEN BERNKASTELER LAY
RIESLING GG 2013**

[91+] Wine Advocate

Citrus-colored, a lovely juicy, rich, elegant, mineral and citrus-flavored Riesling cru with a lingering salty piquancy. The nose is pure and subtle and displays citrus and blue-slate flavors along with herbs and hints of white stone fruit flavors. Very well balanced and intense in the finish and aftertaste, which is piquant, pure and mineral.

February 2015

**DR. LOOSEN ERDENER PRÄLAT RIESLING GG
ALTE REBEN 2013**

[93] The Fine Wine Review

Peach blossom aromas typical of the vineyard. The mouth is nervy with ripe yellow peach fruit. *April 2015*

[92+] Wine Advocate

Very clear, fresh and smoky/mineral on the citric/slate-like nose, the lemon colored Riesling is a great and rich wine full of piquancy and elegance. The finesse here, in combination with its richness and lingering power, is stunning and the salty and piquant finish is really stimulating. *February 2015*

[90-93] Mosel Fine Wines

This exhibits an expressive and almost powerful nose of smoke, dried spices and exotic fruits as well as tangerine, anise and banana. The wine is juicy and coats the palate with creamy and spicy fruits. This impressive presence leads to a very long and focused finish. This is quite superb.. *October 2014*

[17.5] Jancis Robinson

The Prälät exhibits a very aromatic nose and fresh fruity aromas of pear and melon. A pronounced herbal note on the finish lends further interest. *October 13, 2014*

[4 Stars] Restaurant Wine

Rich and full bodied; a round, crisp, intensely flavored wine (apple, honeysuckle, lime, reach, grapefruit), and lingering in the finish. *2015*



**DR. LOOSEN ERDENER TREPPCHEN RIESLING GG
ALTE REBEN 2013**

[93] The Fine Wine Review

Features floral and vanilla aromas. The mouth has peach and pear fruit with some nervousity in a medium-weight body. *April 2015*

[92+] Wine Advocate

Very pure and aristocratic on the nose where cool/citric slate aromas are indicated whereas the tropical flavors like pineapples and lemons are lovely discreet. Full-bodied yet pure and piquant on the palate this rich, elegant and quite powerful, but always refreshing, wine shows an intense and lingering fruit character with a firm mineral structure. *February 2015*

[90-92] Mosel Fine Wines

The nose offers superb, fresh and complex flavors of smoke, anise, green apple, mint and a touch of pear. The wine impresses through its silky and refined texture on the palate as well as a rather shy and restrained but superbly well-balanced feel in the long, salty and deliciously tickly finish. This is quite an impressive GG. *October 2014*

[16.5] Jancis Robinson

Inviting floral aromas are accompanied by a hand-lotion-like fragrance of glycerol. Despite falling into the trocken category, the Treppchen manages to stay faithful to the traditional Mosel Riesling qualities, light and charming, with a delicate sweet-and-sour expression.

October 13, 2014

[4+ Stars] Restaurant Wine

Round and fairly rich in style, with fruity, spicy floral character (pineapple, honeysuckle, apple, guava, white pepper), good balance, and a very long finish. Excellent. *2015*

DR. LOOSEN GRAACHER HIMMELREICH RIESLING GG ALTE REBEN 2013**[92+] *The Fine Wine Review***

Has Himmelreich vanillin aromas. The mouth is medium to medium-full in weight, smooth, firm, and deep with green fruits and peaches. *April 2015*

[16] Jancis Robinson

Interesting aroma – spice, creamy and a touch of mushroom, that mushroom note there on the palate too, slight sweetness to finish and a more stony aftertaste. As it opens, the fruit seems more pure and brighter.

June 16, 2015

DR. LOOSEN ÜRZIGER WÜRZGARTEN RIESLING GG ALTE REBEN 2013**[92] *Wine Advocate***

Stunningly clear, pure and spicy on the nose, where tropical fruit aromas are displayed but cool, slate flavors are kept and are not covered by buckets of fruits, is still pure and precise and very delicate and elegant on the nose.

Delicate and juicy, balanced and piquant, in a very subtle way, this is a filigreed structured and persistently salty wine with the delicacy and purity of a great dry Mosel Riesling. *February 2015*

[92] *The Fine Wine Review*

Peach blossom aromas. The mouth is medium-weight with peach fruit. *April 2015*

[90-92] *Mosel Fine Wines*

This quite refined wine offers subtle, complex and above all fresh notes of dried flowers, smoke and mint. This leads to a spicy, zesty and fine palate which gains in presence thanks to delicious creamy structure. The great finish is superbly smoky and intense. *October 2014*

[17.5] Jancis Robinson

The Würzgarten combines the delicate fragrance of green fruit with a subtle notion of spice. The refreshing acidity is well balanced by a deft touch of residual sugar and a fair dash of salty minerality. *October 13, 2014*

[5 Stars] *Restaurant Wine*

Exceptional: fleshy in texture, medium full bodied, fairly rich, and persistent on the finish, tasting of pineapple, litichi nut, grapefruit, honey, and lime. *2015*

DR. LOOSEN WEHLENER SONNENUHR RIESLING GG 2013**[93(+)] *The Fine Wine Review***

Has mineral and vanilla aromas. The mouth is medium-weight and mineral, with some roundness that has balancing firmness underlying it. The wine is complete and very racy. *April 2015*

[93] *Wine Advocate*

Pale lemon yellow in color, displays a pure, deep and enormously complex and mineral-scented aroma of flintstones, crushed slate and herbs, which makes the Sonnenuhr an outstanding wine of the portfolio. This finding is confirmed on the palate which is complex, piquant, pure, juicy and throughout elegant. The finish is complex and very long. *February 2015*

[88-90] *Mosel Fine Wines*

The wine is initially intensely smoky but this gives gradually way to fresh and clean scents of grapefruit, zest and fresh pineapple as well as a touch of almond. The good acidity provides a nice frame to this medium-structured wine which offers rounder and riper fruits in the finish. *October 2014*

[16.5] Jancis Robinson

The 2013 is its usual charming self and even adds some light spicy and herbal notes to its green fruit content for additional interest. *October 13, 2014*

[4 Stars] *Restaurant Wine*

Medium full bodied and complex in flavor; a supple, balanced wine that is long on the finish, and tastes of apple, peach, honey, honeysuckle and lime. *2015*



DR. LOOSEN RIESLING KABINETT “BLUE SLATE” 2013

[92] *Tasting Panel*

Smooth and juicy with bright, elegant fruit and racy with sweetness nicely balanced with tangy acidity; long and lovely. *November 2014*

[91] *Wine Enthusiast*

Delicate floral tones build throughout this zesty off-dry Riesling. While sweet with honeydew flavor, the palate is zippy and tart with cutting notes of lime zest and pineapple. It's a classically styled Mosel kabinett. *June 2015*

[90] *Wine Spectator*

Lush and vibrant, with plenty of fresh acidity behind the green apple, mineral and white currant flavors. Creamy notes enrich the zesty finish. *June 30, 2015*

[89] *Wine Advocate*

Very clear, bright, precise and fresh on the nose. From blue-slate soils, is made for springtime because it is lovely pure and attractively limey on the nose. Piquant and juicy on the palate this wine is quite straight and salty, firm but delicate and has stimulating purity. It's another Best Buy from this excellent estate. *February 2015*

[3+ Stars] *Restaurant Wine*

Round, light bodied, mildly sweet, and balanced, with crisp acidity and a medium length finish. In aroma/flavor, it tastes of apple, lime, honeysuckle, and pineapple. Fine value. *2015*



DR. LOOSEN BERNKASTELER LAY RIESLING KABINETT 2013

[92] *Wine & Spirits*

A surprisingly delicate wine from this warm slate site, this has lemon confit flavors and a rose-petal feel. It builds in texture as it takes on air, developing a marzipan-like richness while remaining lithe. The acidity is perfectly integrated, a well-balanced 2013.

December 2014

[90] *Wine Spectator*

Lush and rich, with plenty of ripe citrus, apple pastry and apricot preserve flavors that glide across the palate. The honeyed finish has creamy notes. *June 30, 2015*

[88] *Wine Advocate*

A pale citrus color and opens with a bright and clear fruit aroma of raisins, honeydew melon and some tropical fruit flavors. The wine is full-flavored, juicy and piquant and the sweetness seems to be better integrated than in the Himmelreich feinherb, which might also be the result of the piquant and salty finish. *February 2015*

[5 Stars] *Restaurant Wine*

Outstanding: light bodied, elegant in character (peach, honey, apple, lime), crisp, and long on the finish, with excellent persistence. *2015*



**DR. LOOSEN ERDENER TREPPCHEN
RIESLING KABINETT 2013**

[92] *Wine Enthusiast*

Whiffs of lime and lemon zest, lanolin and herbs entice on the nose. Off dry in style, this is chock-full of sweet-tart melon and citrus flavors glazed in a slick of honey, which lingers on the finish. *June 2015*

[91] *Wine Spectator*

Rich and fruity, with peach, dried apricot and white currant flavors. Minerally midpalate, this finishes pure and vibrant, with lots of fresh savoriness. *June 30, 2015*

[91] *Wine Advocate*

Lovely pure, precise and slate-like on the cool, delicate, lime-perfumed nose. Sweet, elegant and sensually juicy wine with beautiful raisin aromas and a lovely fruit intensity. Very sensual and luscious. *February 2015*

[90] *Mosel Fine Wines*

This offers a superb and complex nose of smoke, yellow peach, grapefruit and orange. The wine is nicely balanced on the palate with good fruit intensity and well-integrated acidity. The wine is truly Kabinett in style, quite simply put, delicious. Year after year, this bottling has been one of the most delicious examples of this style. *October 2014*

[4 Stars] *Restaurant Wine*

Moderately rich, supple, and light bodied; a Riesling with very distinct character (honey, peach, pear, honeysuckle), good balance, and a medium long finish. *2015*

**DR. LOOSEN GRAACHER HIMMERLREICH
RIESLING KABINETT 2013**

[17] *Decanter*

From Ernst Loosen, one of the most charismatic people in the Mosel, this lightly sweet wine is from a single vineyard on blue slate soil along the river. It shows citrus and apple characters with a pure fruit expression, plenty of minerality and bright acidity to balance the sweetness. *October 2015*

**DR. LOOSEN ÜRZIGER WÜRZGARTEN
RIESLING KABINETT 2013**

[90] *Wine Advocate*

Has a quite powerful bouquet with discreet but ripe fruit aromas of ripe and cooked apples. Rich and almost opulent on the palate. The acidity is fine and lingering. *February 2015*

[89] *Mosel Fine Wines*

A fresh and minty nose of complex notes of grapefruit, spices, peach and apple leads to a well-structured and balanced feel on the palate, with high levels of dry extracts adding to the presence and intensity. The finish is grapey, clean and fresh, with green fruits and zest giving the wine an off-dry rather than sweet feel in the after taste. This is really easy to knock down. *October 2014*

**DR. LOOSEN WEHLENER SONNENUHR
RIESLING KABINETT 2013**

[91] *Wine Enthusiast*

Chalk dust and slate lend a mineral elegance to white blossom, lime and gooseberry notes. The palate is zesty and spry, marked by concentrated hints of sweet stone fruit and citrus flavor. *June 2015*

[90] *Wine Advocate*

Pale citrus color, starts with ripe tropical fruit flavors and Golden Delicious apple flavors, which lead to a sensually juicy, mineral-piquant wine of finesse, great delicacy and intensity. The finish and aftertaste is quite complex and persistent, the potential should be terrific. *February 2015*

[88] Mosel Fine Wines

This has a quite present and direct nose of smoke, white peach and orange. The wine is also direct and straightforward on the palate, with notes of zest and green apple. It gains in presence thanks to some nice creamy and fruity notes and the finish is medium long and round. This does the trick. *October 2014*

[5 Stars] Restaurant Wine

Exceptional: intensely flavored, mildly sweet, and crisp; a very fine Kabinett. It is crisp and medium long on the palate, with a lingering finish, tasting of apple, grapefruit, honey, litchi nut, and peach. *2015*

**DR. LOOSEN ERDENER TREPPCHEN
RIESLING SPÄTLESE 2013****[93] Wine & Spirits**

– Best Buy –

This wine reflects Erdener Treppchen's ferrous red soils clearly in the red cast of the fruit, from the red-apple scents to the notes of tart, tiny berries. It gets meatier with air, its earthy flavors growing deeper and more resonant with each sip. Powerful stuff. *December 2014*

[92] Wine Spectator

Richly flavored, with fresh-cut apple and pear notes on a firm frame. Tarragon and cream details show on the exuberantly spiced finish. *Jan. 31 - Feb. 28, 2015*

[90] Mosel Fine Wines

This is driven by superbly fresh, almost green flavors of apple, spices and smoke. This sense of freshness carries over onto the lean and zesty palate. The high levels of dry extracts make the wine gain in intensity and presence in the very long and energetic finish. *October 2014*

[5 Stars] Restaurant Wine

Exceptional: supple in texture, ripe in flavor, moderately sweet, and crisp and long on the finish, tasting of lime, raspberry, honey, pineapple, and honeydew melon. *2015*

**DR. LOOSEN GRAACHER HIMMELREICH
RIESLING SPÄTLESE 2013****[92] Wine Spectator**

Notes of citrus zest are crisp and juicy in this sleek and moderately sweet version. Offers rich flavors of Fuji apple and red peach, with a finish of cream and savory spice. *Jan. 31 - Feb. 28, 2015*

[94] Wine & Spirits

– Best Buy –

The only hint of its Spätlese status a slight lemon-cookie sweetness. This maintains a razor focus on minerality, the wine firm, smooth and savory. The acidity isn't edgy, but it feels like it has a mission. *December 2014*

**DR. LOOSEN ÜRZIGER WÜRZGARTEN
RIESLING SPÄTLESE 2013****[93] Wine Spectator**

The mouthfilling flavors of apple, citrus and unripe pineapple are fresh and zesty in this pure-tasting version. Features hints of smoked meat on the luxuriantly spice and mineral finish. *Jan. 31 - Feb. 28, 2015*

[92] Wine Advocate

Pure and precise and spicy on the nose. It is a serious, lusciously sweet and juicy, well-balanced highlight of the 2013 vintage, showing a piquant mineral finish and a stimulating grip on the palate. *February 2015*

[91] Mosel Fine Wines

Mango, papaya, apricot cream and honey clearly show some light botrytis impact which adds depth and complexity to the wine. A powerful yet clean touch of acidity joins the party on the palate and adds a superb playful side to this Spätlese. This racy yet complex Spätlese is already delicious. *October 2014*

[90] Wine & Spirits

– Best Buy –

The spice in “Würzgarten” reads as herbal in 2013, the racy acidity carrying a tarragon-like note. The fruit is both green and ripe, honeydew and soursop, underlined by earthy richness. *December 2014*

[4 Stars] Restaurant Wine

Round and moderately rich wine that has subtle but fine aromas/flavors reminiscent of pear, litchi nut, apple, peach, and honey. It is crisp on the palate and lingering on the finish. Excellent. *2015*

Karen MacNeil

Melted crystals of white light. Frozen peaches and apricots liquified until they have no more weight than air. Minerals that have turned deliciously crunchy. High soprano notes that reverberate after the song is finished. *July 15, 2015*

**DR. LOOSEN WEHLENER SONNENUHR
RIESLING SPÄTLESE 2013****[94] Wine & Spirits**

– Best Buy –

The wine is slow to emerge, earthy and quiet, with a jangly feel to the acidity. As that acidity takes control, it gathers the ripe peach and fresh pineapple around it, channeling the earth in a sense of cool, smooth stoniness. The wine feels shapely and elegant. *December 2014*

[91] Wine Spectator

Plush for the vintage, with open-textured green pear and peach flavors. Offers a mineral finish, with some ripe kiwifruit and savory spice notes. *Jan. 31 - Feb. 28, 2015*

[91] Wine Enthusiast

A whiff of saffron lends a savory tone to this flirtatiously floral spätlese. It's radiant with lemon-line acidity, yet plump with sweet stone-fruit flavors. A murmur of bitter citrus pith adds complexity and vibe. *April 2015*

[90] Mosel Fine Wines

Fine fruits and complex flavors quickly develop in the glass, pushing aside the initial reduction. Creamy fruits give the wine a round and smooth side on the palate, but the wine always retains refinement and elegance. Freshness and well-integrated acidity nicely frame the slight sensation of residual sugar in the long and clean finish. This is nicely made in a direct and zesty style. *October 2014*

[4+ Stars] Restaurant Wine

Very fine Spätlese: intense and fine in flavor, crisp, balanced, and very long on the finish, tasting of honey, lime, pineapple, and peach. *2015*

**DR. LOOSEN ERDENER PRÄLAT RIESLING
AUSLESE GOLDKAPSEL 2013****[94] Wine Advocate**

The finest ripe white fruit aromas indicates the warmth and richness of this exceptional cru, whereas its red slate soil is mainly present on the palate which is deliciously piquant and fresh, sweet but also precise, refined and elegant. This is an aristocratic but also sensual Auslese. *February 2015*

[92-95] Mosel Fine Wines

This delivers a gorgeous nose of cassis, saffron and lush pineapple which lead to a glorious palate with stunning fruits and finesse. The finish is long and well-balanced, and the wine is superbly well made. This is a superb piece of winemaking! *October 2014*

[16.5] Jancis Robinson

Smoky and a touch of mushroom. Sweet and full of apricot flavour but crisp on the finish. Caressing rather than electrifying. *June 16, 2015*

[4 Stars] Restaurant Wine

A concentrated wine that is luscious in texture, light bodied, crisp, and complex in flavor (honey, peach, lime, pineapple, linden blossom), with fine balance and a very long finish. Excellent. *2015*

**DR. LOOSEN ERDENER TREPPCHEN
RIESLING AUSLESE 2013**

—Silver Sweet White— *Decanter*
World Wine Awards 2015

[95] Wine Advocate

The pure and flinty-piquant slate aromas intermixed with bright tropical fruit flavors such as pineapples but also floral and herbal notes lead to an absolutely clear, delicious, delicate and filigreed, well balanced terroir ambassador of great finesse and elegance. *February 2015*

[91-93] Mosel Fine Wines

This has a superb nose of smoke, anise, yellow peach and pineapple. Captivatingly juicy and honeyed fruits coat the creamy and intense palate and leave a great airy but also sweet feel in the finish. *October 2014*

[17] Jancis Robinson

Mineral and a little smoky on the nose. Rich and sweet on the palate with rich orange and apricot to a long finish. *June 16, 2015*

[4+ Stars] Restaurant Wine

A round, crisp, well balanced wine with evident richness, excellent flavor (peach, honey, apricot, linden blossom, pineapple), and a very persistent finish. *2015*

**DR. LOOSEN ÜRZIGER WÜRZGARTEN
RIESLING AUSLESE 2013**
[94] Wine Advocate

Pure and precise, piquant and flinty on the nose. Refined and sophisticated and, of course, more concentrated and sweet or, to shorten the eulogy, a terrific, piquant and terroir-driven Würzgarten: grand cru à la Moselle! *February 2015*

[90-92] Mosel Fine Wines

This lives from a clean and elegant nose of smoke, peach, pineapple and grapefruit. A gorgeously juicy and zesty side comes through on the palate, as well as a quite intense Eiswein-like touch of acidity, which adds to the compact and powerful feel in the finish. This is a superb drinking Auslese, full of life and tension. *October 2014*

[4 Stars] Restaurant Wine

Fragrant and fine in character (lime, honey, mint, peach, pineapple), round, light bodied, and intensely flavored. It has firm acidity, and a long finish. Excellent. *2015*

**DR. LOOSEN WEHLENER SONNENUHR
RIESLING AUSLESE 2013**
[93] Wine Advocate

Rich and ripe but also cool and smoky nose of crushed grey slate plates and a dash of lime juice. The wine is round and sweet and very elegant on the palate, quite luscious and mellow but still delicate and well balanced whereas the finish is sensual and exuberant with ripe fruit flavors. *February 2015*

[90-92] Mosel Fine Wines

The nose shows mirrors the ripeness and richness of the grapes, as the aromatics include almond cream, pineapple, apricot and honey. All these flavors are amplified on the palate as more honeyed fruits add to the sensation of smoothness. The finish is very clean and long. *October 2014*

[16.5] Jancis Robinson

Hint of mushroom on the nose, herbal too and creamy citrus. Very creamy texture with zesty apricot on the palate. Juicy, mouthwatering finish. *June 16, 2015*