



DR. LOOSEN

Sophisticated Rieslings from the slate slopes of the Mosel



The Dr. Loosen estate house is on the Mosel River just downstream from the village of Bernkastel.

ROOTS OF THE WINE

The Dr. Loosen estate has been in the same family for over 200 years. When Ernst Loosen (pronounced LOH-zen) assumed ownership in 1988, he realized that with ungrafted vines averaging 60 years old in some of Germany's best-rated vineyards, he had the raw materials to create stunningly intense, world-class wines.

To achieve this, Ernst dramatically reduced crop size and stopped all chemical fertilization, preferring only moderate use of organic fertilizers. He insisted on fully mature fruit that had been very strictly selected. And he turned to gentler cellar practices that would allow the wine to develop its full potential with a minimum of handling and technological meddling.

CLASSIFIED QUALITY

All of Dr. Loosen's six major vineyards were designated as "Erste Lage" (equivalent to *grand cru*) in the 1868 Prussian classification of Mosel vineyards. This classification predates the *grand cru* system in Burgundy, and was updated by Stuart Pigott and Hugh Johnson in their *Wine Atlas of Germany*.

Only wines from the six top-rated sites are bottled with a single-vineyard designation. All others are labeled simply as estate wines.

ACCOLADES FOR ERNST LOOSEN

- Man of the Year 2005, *Decanter*
- White Wine Maker of the Year 2005, *Wine International*
- World's 50 Most Influential Winemakers, *Wine e3 Spirits*
- Germany's Winemaker of the Year 2001, *Gault Millau*

THE ELEMENTS OF QUALITY AT DR. LOOSEN

The regional climate

The Mosel's steep, south-facing slopes create the perfect climate for Riesling. Their steepness gives the vines ideal exposure to the low-lying, northern sun. The generally cool conditions of this northerly region allow the grapes to ripen slowly, while retaining bright acidity. At night, the river holds heat to protect the vines from getting too cold.

The slate soil

The Mosel's stony soil and numerous rocky outcroppings warm the vineyards by reflecting sunlight and holding the heat of the day. This creates very warm microclimates in the best sites and helps to ensure excellent ripeness. The thin topsoil forces the vines to dig deep through the cliff for water and nutrients, producing vibrant wines that capture the forceful minerality of the soil.

Old, ungrafted vines

Because phylloxera can't survive in the Mosel's well-drained soils, it is one of the few regions in Europe where ungrafted vines are allowed. Dr. Loosen owns vines that are well over 120 years old, and all are on original rootstock. Old vines are less vigorous and produce naturally lower yields, which results in higher concentration and richness.



DR. L RIESLING

This is a non-estate wine that embodies the elegant and racy style of classic Mosel Riesling. It is refreshing and fruity, with a

fine mineral edge that is typical of the region. Dr. L Riesling is made with fruit that comes exclusively from traditional vineyards with steep slopes and slate soil. By working closely with local growers on long-term contract, brothers Ernst and Thomas Loosen are able to maintain excellent quality in every vintage. Dr. L Riesling is now bottled with a screwcap to avoid cork problems and for maximum freshness. 🍷



Classified vineyards at Dr. Loosen

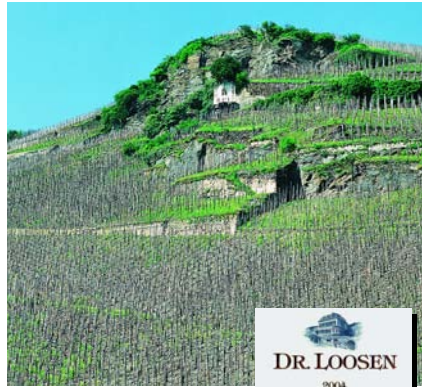
GREAT FIRST-CLASS (“GRAND CRU”) VINEYARDS



BERNKASTELER LAY

(The Slate of Bernkastel)

Bernkasteler Lay (pronounced LIE) is situated between the Dr. Loosen estate house and the village of Bernkastel. The soil is predominantly slate, but is heavier and deeper than in the neighboring villages of Wehlen and Graach. This site also has a slightly gentler slope than the estate’s other vineyards. It produces richly textured, assertive wines.



WEHLENER SONNENUHR

(The Sundial of Wehlen)

This precipitously steep and rocky vineyard (VAY-len-er ZON-en-ooer) yields some of the most elegant and sophisticated white wines in the world. The classic blue slate soil gives the wine a delicate, crisp acidity that perfectly balances the pure peach and lemon fruit. It’s a charming wine that dances gracefully on the palate.



ÜRZIGER WÜRZGARTEN

(The Spice Garden of Ürzig)

Blazing red and insanely steep, the Ürziger Würzgarten (ERTS-ih-ger VERTS-gar-ten) vineyard fills the picturesque amphitheater formed by this dramatic bend in the river. It produces wines with exotic, spicy aromas that are bursting with tropical fruit flavors. The estate’s oldest vines are found here.



GRAACHER HIMMELREICH

(The Kingdom of Heaven)

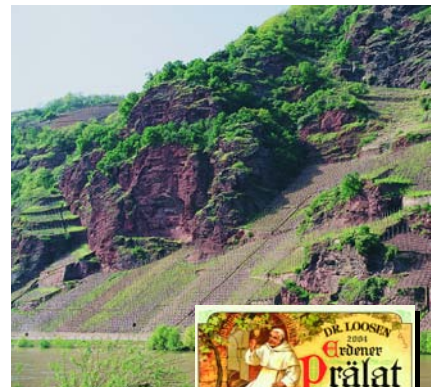
Graach is a small village that lies between two more-famous neighbors: Bernkastel and Wehlen. This vineyard’s steep, southwest-facing slopes and deep soils produce wines that combine the elegance of Wehlen with the rustic strength of Bernkastel. Because of the forceful minerality from the abundant blue slate in the soil, wines from Graach have excellent aging potential.



ERDENER TREPPCHEN

(The Little Staircase of Erden)

This vineyard is so steep that, long ago, stone steps were built into the hillside to help workers reach the vines. The iron-infused, red slate soil produces wines that are muscular and complex, with an intense mineral finish. Wines from Erdener Treppchen are more like a powerful, hard-body rock climber than the graceful ballet dancer of Wehlener Sonnenuhr.



ERDENER PRÄLAT

(The Bishop of Erden)

A small slice of perfection, the four-acre Erdener Prälät (AIR-din-er PRAY-laht) produces some of the greatest wines in the Mosel valley. It has 100 percent south-facing red slate soil and an extraordinarily warm microclimate, yielding wines of unequalled power and nobility. The vineyard’s exposure, combined with the warming effect of the river and the massive, heat-retaining cliffs that surround it, ensures exceptional ripeness in every vintage.



(Please note: The vineyard classification used at Dr. Loosen is based on historical records, but is an unofficial, internal rating not recognized by German wine law.)