

DR. LOOSEN

2014 DR. L RIESLING



THE 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, 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 that, Ernst dramatically restricts crop size, uses only organic fertilization, insists on very strict fruit selection, and employs gentle cellar practices to allow the wine to develop its full potential with a minimum of handling.

THE MOSEL REGION

The Mosel's steep, south-facing slopes create the perfect climate for Riesling, giving the vines ideal exposure to the sun. Generally cool conditions allow the grapes to ripen slowly while retaining bright acidity. Rocky outcroppings and stony soil reflect sunlight and hold in heat, creating very warm microclimates in the best sites and helping to ensure excellent ripeness. Thin topsoil forces the vines to dig deep for water and nutrients, producing vibrant wines that capture the strong minerality of the soil.

Dr. Loosen's single-vineyard vines average 70 years old, all on original rootstock (phylloxera can't survive in the Mosel, so ungrafted vines are allowed here). Old vines produce naturally lower yields, resulting in higher concentration and richness.



DR. L RIESLING

This entry-level Dr. Loosen Riesling embodies the elegant and racy characteristics of steep, slate-soil Mosel vineyards at a very reasonable price. It is a bright, vibrant, fruit-driven wine made with grapes from contracted growers throughout the Mosel River valley who work very closely with brothers Ernst and Thomas Loosen to achieve excellent quality and superb concentration in every vintage.

Food pairings and serving suggestions

With its bright fruit, cleansing acidity, low alcohol (just 8.5%) and affordable price, the Dr. L Riesling is the ideal welcome wine for every gathering, and an excellent partner for many dishes. A perfect pour for brunch, its flavors complement everything from rich eggs and hollandaise to sweet waffles and salty ham. It's also excellent with Asian noodle dishes and salad rolls, especially if there is a touch of heat involved.

2014 VINTAGE NOTES

A very mild winter in 2014, (not a single day of snow or ice) led to an early bud break and flowering, which caused concern about possible frost damage. Luckily, there was no frost. The vines were well ahead of normal, but a cool and rainy summer slowed them down. The only problem was the heavy rains in July and August brought the grapes to the point of bursting. We had to harvest quickly to avoid rot issues. Through fast work and careful selection, we picked a good crop of ripe, healthy fruit. This is reflected in the lush fruitiness and persistent palate of the 2014 Dr. L Riesling.

ACCOLADES FOR ERNST LOOSEN

- Top 100 Winery of the Year 2014, *Wine e3 Spirits*
- Winemaker of the Year nominee, *Wine Enthusiast*, 2007
- Man of the Year 2005, *Decanter*
- Germany's Winemaker of the Year 2001, *Gault Millau*

