

DR. LOOSEN

2010 DR. L RIESLING



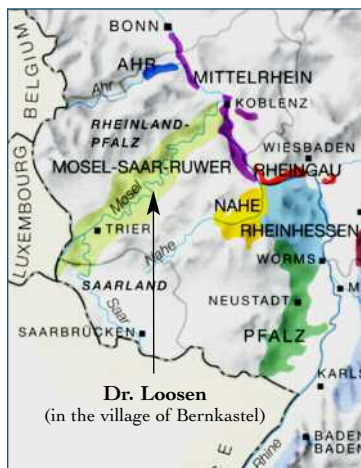
THE DR. LOOSEN ESTATE

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.



2010 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 who work very closely with brothers Ernst and Thomas Loosen to achieve excellent quality and superb concentration in every vintage.



The 2010 Dr. L Riesling evokes a walk through an orchard in the late summer: luscious pear, peach and apple aromas retain the crisp sweet-tart quality of ripening fruit just before harvest.

On the palate, the medium-bodied wine is refreshing and juicy, with zippy acidity balancing bright flavors of pear, apricot, mango and lime. The lush attack is followed by a long finish that is simultaneously sweet and tart, dry and mouth-watering.

Food pairings and serving suggestions

With its bright fruit, cleansing acidity, low alcohol (just 8.5%) and affordable price, the Dr. L 2010 Riesling is the ideal welcome wine for every gathering, and a great go-to glass for just about every course in a meal. 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. For dessert, Dr. L loves a pear or apple crisp.

PRAISE FROM THE PRESS

"Dr. L has developed into the sort of consistent, large-production wine consumers can depend on when faced with an otherwise unknown array of wines."

— *Wine Enthusiast*

ACCOLADES FOR ERNST LOOSEN

- European Winery of the Year nominee, 2007 & 2008, *Wine Enthusiast*
- Man of the Year 2005, *Decanter*
- White Wine Maker of the Year 2005, *Wine International*
- World's 50 Most Influential Winemakers, *Wine & Spirits*
- Best German Producer of the Past 25 Years, *Wine & Spirits*, 2007
- Germany's Winemaker of the Year 2001, *Gault Millau*