

DR. LOOSEN RIESLING “BA”

THE WINE

Beerenauslese (“berry select”) is a rich, honeyed dessert wine made from grapes that have been shriveled by botrytis, the “Noble Rot.” These extremely concentrated, moldy grapes are painstakingly separated from the unaffected fruit and vinified to make one of Germany’s most prized vinous treasures.



The legal minimum for BA must weight is 110° Oechsle, but at Dr. Loosen it usually starts with a minimum of 120° Oechsle. This Beerenauslese, exclusively from estate-owned vineyards, has a juicy mouthful of ripe fruits with a finish that is long and satisfying, but never heavy. It is perfect as an aperitif, with foie gras, or with light desserts featuring fresh fruits.

THE NUMBERS:

- Must weight: 130° Oechsle
- Alcohol: 7.0%
- Total acidity: 8.8 grams/liter
- Residual sugar: 142 grams/liter
- User-friendly 187 ml bottle
- Excellent price: \$25 suggested retail

THE PACKAGE:

For retail shelves the 2006 Dr. Loosen Riesling BA 187ml is available in this attractive display tube. The eye-catching gold tube emphasizes “BA” on the front and explains Beerenauslese on the back.

ACCOLADES FOR THE 2006 “BA”

Wine & Spirits (94 points)

“The ‘lightest’ of three Loosen BAs in 2006. It’s all from Bernkasteler Lay, harvested from early developing botrytis, which creates more elegant, less opulent tones. That has resulted in a BA of remarkable grace and purity, archetypal Mosel in its delicate balance and lithe definition.”

Wine Spectator (93 points)

“Gorgeous aromas of apricot, lime zest and freesia introduce this elegant dessert white. With its airy texture and weightlessness, it wears the sweetness and acidity effortlessly, with a very clean finish.”

Wine Enthusiast (93 points)

“...a sweet, plump wine, filled to the brim with lush tropical fruit flavors. The aromas show remarkably pure pear and pineapple scents, with just a touch of dried apricots but also a sense of slate-driven minerality.”

Steven Spurrier (*Decanter*)

“Ernst Loosen has triumphed again in a difficult vintage. Lusciously rich with the Mosel’s vibrant minerality searing through it, this is offered in a unique 18.7cl bottle.”

THE MOSEL VALLEY



The best vineyards of Germany’s Mosel Valley are incredibly steep, south-facing slopes with mineral-rich slate soil and a favorable position near the river. Excellent drainage and the heat-retaining quality of the rocky slate soil are also important factors in producing fully ripe, concentrated wines. The combination of these elements results in racy, mineral-inflected Rieslings that are fruity, crisp and very refreshing to drink.

