

DR. LOOSEN

2009 ERDENER TREPPCHEN RIESLING SPÄTLESE



The Erdener Treppchen vineyard

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.



THE ERDENER TREPPCHEN VINEYARD

(The Little Staircase of Erden)

The Erdener Treppchen (pronounced AIR-din-er TREP-shen) vineyard is so steep that long ago, stone steps were built into the hillside to enable workers to reach the vines. This vineyard was rated "First Vineyard" ("Erste Lage") in the 1868 Prussian classification of the Mosel, and is rated "Great First-Class" in the *Wine Atlas of Germany* by Hugh Johnson & Stuart Pigott (1995). The iron-rich, red slate soil produces wines that are muscular and complex, with an intense minerally finish.

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The Spätlese ("late harvest") designation means that the grapes get an extra week or two of hang time, which helps them develop higher ripeness and deeper flavors than Kabinett. The Erdener Treppchen Spätlese, from a truly "grand cru" vineyard in the village of Erden, is a

fruit-driven Riesling that combines extraordinary concentration and length with bracing minerality.

2009 tasting notes

"Purity" is a word you will see a lot when reading about the 2009 vintage in Germany. This wine has a gorgeously pure red fruit and cassis aroma that is insistently penetrating. It really grabs you and refuses to let go. It is quite generous on the palate, coating the tongue in lush fruit and edgy minerals. All the while, the firm, red slate acidity keeps it beautifully balanced.

PRAISE FROM THE PRESS

[91] *Wine Spectator*

Ripe and silky, delivering a floral aroma and peach cobbler, apricot and white berry flavors, with hints of chocolate. The mouthfilling finish is juicy and fresh. *Spectator online, 2010*

ACCOLADES FOR ERNST LOOSEN

- Star Winemaker, Europe, 2010, *Wine Behind the label, 7th ed.*
- Man of the Year 2005, *Decanter*
- White Wine Maker of the Year 2005, *Wine International*
- World's 50 Most Influential Winemakers, *Wine & Spirits*
- Germany's Winemaker of the Year 2001, *Gault Millau*