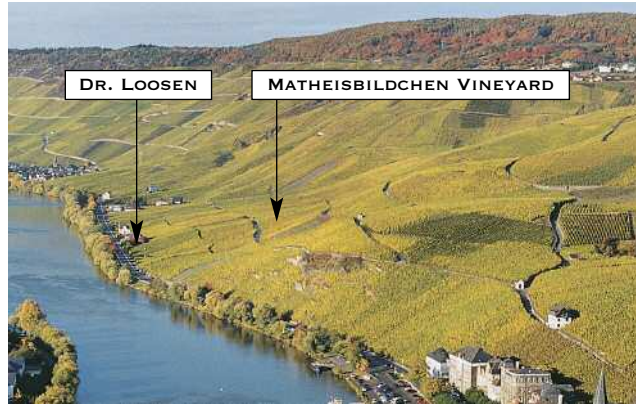


# 2007 DR. LOOSEN RIESLING EISWEIN



## THE WINE

**Eiswein** (“ice wine”) is another of nature’s rare and wonderful gifts in our area. We hold aside certain plots of vines, hoping for a deep enough freeze (minimum  $-8^{\circ}\text{C}$ , or  $17^{\circ}\text{F}$ ) to harvest frozen grapes. These grapes are picked in the wee hours of the morning and pressed while they are still frozen, to slowly squeeze out a few drops of precious nectar, leaving the water behind as ice. The result is a vibrant, racy dessert wine that is strikingly different from the rounder, more honeyed style of the wines concentrated by botrytis.

### KEY POINTS:

- Authentic Mosel Riesling Eiswein from Ernst Loosen, one of Germany’s most celebrated winemakers.
- Dr. Loosen was named a “Winery of the Year” by *Wine & Spirits* magazine, Buying Guide 2007, 2008 & 2009.
- Very low alcohol (6.0%) for today’s healthier lifestyle.

### THE PACKAGE:

The 2007 Dr. Loosen Riesling Eiswein is available in both 375ml half-bottles, as well as our unique 187ml flute bottle. For the retail shelf, the 187ml bottle is packed in an attractive Dr. Loosen display tube.

## THE 2007 VINTAGE

This estate-grown Dr. Loosen Riesling Eiswein is the first we’ve harvested since the excellent 2004 vintage. It comes from special parcels in Bernkastel and Wehlen that we hold aside every year, hoping that it will freeze before the grapes fall victim to overripeness or rot — or get eaten by the wild boars! The frozen grapes for this particular bottling came primarily from a premier cru site called Bernkasteler Matheisbildchen, which is about halfway up the steep slope behind the Dr. Loosen estate house. The higher elevation makes this a cooler site, with greater potential for Eiswein. A smaller portion of the fruit came from higher-elevation parcels in Wehlener Sonnenuhr. The grapes were harvested on December 19 and 20, 2007.

### 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.

## PRAISE FROM THE PRESS

**[94]** *Wine Enthusiast* (Top 100 of 2010)

“A relative bargain in the stratospheric world of icewine, Loosen's 2007 boasts amazingly pure fruit essences resembling candied pineapple, peach, fruit cocktail and even some red-berry notes. It’s plump in the mouth but not oversized, with a long, mouthwatering finish.”

