

DR. LOOSEN

2009 RIESLING DRY “RED SLATE”



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.



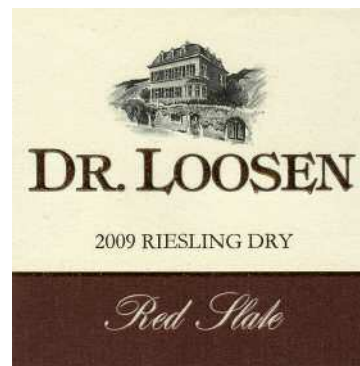
THE MOSEL VALLEY’S RED SLATE

Iron-rich red slate is less common than the more prolific blue slate found throughout Germany’s Middle Mosel. Red slate is found mostly in the villages of Erden and Ürzig. There is something special about red slate that imparts a dense, muscular minerality to the wines.



DRY RIESLING FROM DR. LOOSEN

With warmer growing seasons, better viticulture and improved cellar techniques, it is becoming possible to make balanced, full-bodied, dry (trocken) Rieslings in the Mosel valley. This was difficult in the past, when we had generally cooler conditions, lower average ripeness and astronomical acidity levels. To produce a harmonious dry Riesling, you must practice rigorous vineyard management to grow the fruit expressly for the dry style. It requires fully ripe, 100-percent healthy fruit (no botrytis) and long hang time to allow the flavors to develop and the acidity to soften. Even then, we must usually do a brief maceration (8 to 12 hours) to allow the natural enzymes in the skins to pull more acidity out of the juice and give the wine greater clarity.



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Dr. Loosen’s Red Slate Riesling is a dry counterpart to the “Blue Slate” Kabinett. It is from red slate estate vineyards in Erden and Ürzig and is fermented in 3,000-liter, neutral oak casks.

Tasting notes:

The Red Slate Riesling has an intense minerality that is warm and enveloping, with a floral, spicy aroma of citrus blossom. It is harmonious on the palate, with a full, expansive texture and a firm peach pit grip to the finish. Very expressive.

ACCOLADES FOR ERNST LOOSEN

- 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*