

DR. LOOSEN

2009 ÜRZIGER WÜRZGARTEN RIESLING AUSLESE



The Ürziger Würzgarten 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 ÜRZIGER WÜRZGARTEN VINEYARD

(The Spice Garden of Ürzig)

The weathered red volcanic and slate soils of the Ürziger Würzgarten (pronounced ERTS-iger VERTS-garten) vineyard make it unique on the Mosel. It is an insanely steep site that yields wines with an exotic, spicy aroma and a mesmerizing earthiness. There is no other vineyard in the Mosel valley that produces wines so bursting with tropical fruit flavors. The Dr. Loosen estate's oldest vines (up to 120 years old) are found here.

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Auslese [OWS-lay-zuh] means "selected from the harvest." With the 2009 vintage, we have modified the interpretation at Dr. Loosen. In the past, our "regular" Auslese was botrytis free, and botrytis-affected grapes were reserved for the Auslese

Goldkapsel. But higher average ripeness levels have blurred the line between Spätlese and Auslese. So beginning with this vintage, we now produce our Auslese from the first botrytis selection, creating a clearer distinction between fully ripe, botrytis-free Spätlese and extra-ripe, botrytis-affected Auslese.

The lush richness on the palate of the 2009 Ürziger Würzgarten Auslese is supported by a solid core of fruit and acidity that will carry it through many glorious years in the cellar.

PRAISE FROM THE PRESS

[92] Wine Advocate

"Profuse honeysuckle and lily in the nose...lead into a sweet, creamy, kiwi-, strawberry- and melon-liqueur-informed palate so delicate it takes on the irresistible aspect of chiffon, yet with enormous richness, persistent liquid floral perfume, wet stone and salted caramel soothing and seducing. This ought to merit 25-30 years of revisits."

[93] Mosel Fine Wines

"This is joyful with smells of lemon grass, orange, tangerine and cassis...deliciously made and dangerously easy to drink."

[16.5] JancisRobinson.com

"Heady and floral — quite complex already — on the nose. Racy with very bright fruit...Super clean."