

# Ernst Loosen and the Dr. Loosen estate



Ernst Loosen

## Roots of the wine

The Dr. Loosen estate has been in the same family for over 200 years. When Ernst Loosen (pronounced LOW-zen) assumed ownership in 1988, he realized that with ungrafted vines averaging 50 years old in top-rated Middle Mosel vineyards, he had the raw materials to create stunningly intense, world-class wines.

To do this, Ernst dramatically reduced his crop size and stopped all chemical fertilization, preferring only moderate use of organic fertilizers. He insisted on fully mature fruit that has been very strictly selected. And he turned to gentler cellar practices that would allow the wine to develop its full potential with a minimum of handling and technological meddling.

## Classified quality

Of Dr. Loosen's six major vineyards, four were designated as "great first-class" and two as "first-class" in the 1868 Prussian classification of Mosel vineyards. This classification predates the Grand Cru system in Burgundy, and was recently updated by Stuart Pigott and Hugh Johnson in their *Wine Atlas of Germany*.

The best of the prädikat-level wines (Kabinett, Spätlese, Auslese and above) from these vineyards are bottled with a vineyard designation. What's left is combined with contracted fruit to make the estate's lower-cost second wine, Dr. L Riesling.

## Dr. Loosen's vineyards owe their excellent quality primarily to three things:

### The microclimate

The Mosel's steep, south-facing slopes and the proximity of the river create a perfect microclimate for Riesling. The vines get ideal exposure to the sun for excellent ripeness. Cool nights, even in the middle of summer, maintain the racy acidity that is essential for clean, crisp Riesling. The river reflects sunlight and holds heat to help ripen the fruit and protect the vines from freezing.

### The slate soil

Stony slate soil and numerous rocky outcroppings also hold the heat of the day and ensure full ripeness. Thin topsoil forces the vines to dig deep for nutrients, producing intensely minerally and vibrant wines.

### Old, ungrafted vines

Because phylloxera can't survive in the Mosel's slate soil, Dr. Loosen's vines now average 60 years old and are still on their own rootstock. Old vines naturally produce lower yields with higher concentration and greater complexity.

## WINEMAKER OF THE YEAR!

**Ernst Loosen** was named Germany's Winemaker of the Year in the 2001 edition of Gault Millau's "Weinguide Deutschland."

### Dr. L Riesling

This introductory Loosen Riesling embodies the elegant and racy characteristics of



steep, slate-soil Mosel vineyards at a very reasonable price. It is made with fruit from contracted growers who work very closely with brothers Ernst and Thomas Loosen to achieve excellent quality and superb concentration in every vintage.



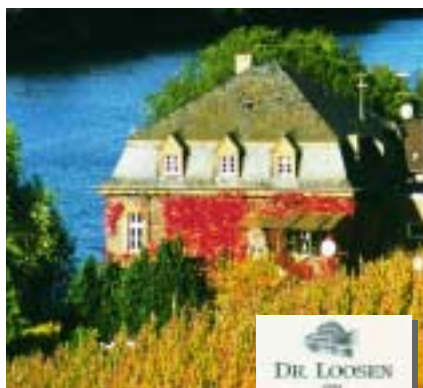
**DR. LOOSEN**

St. Johannishof  
D-54470 Bernkastel/Mosel

Phone (+49) 6531-3426  
[www.drloosen.de](http://www.drloosen.de)

# Top vineyards at Dr. Loosen

## FIRST-CLASS VINEYARDS



### Bernkasteler Lay

*(The Slate of Bernkastel)*

Situated around the estate house and directly along the Mosel just outside Bernkastel, the Lay (lie) vineyard has a gentler slope and richer soil than the estate's other vineyards. It produces full-bodied, assertive wines.



### Graacher Himmelreich

*(The Kingdom of Heaven)*

Positioned between its two more-famous neighbors, this vineyard's steep, southwest-facing slopes produce wines that combine the elegance of Wehlen with the rustic strength of Bernkastel.

*(Please note: The vineyard classification used at Dr. Loosen is based on historical fact, but is an unofficial, internal rating not recognized by German wine law.)*

## GREAT FIRST-CLASS VINEYARDS



### Wehlener Sonnenuhr

*(The Sundial of Wehlen)*

This precipitously steep, rocky vineyard (VAY-len-er ZON-en-ooer) yields some of the most elegant and sophisticated white wines in the world. The gray-blue slate soil gives the wine a delicate, crisp acidity that perfectly balances the pure peach and lemon fruit. It's a charming wine that dances gracefully on the palate.



### Erdener Treppchen

*(The Little Staircase of Erden)*

This vineyard is so steep that stone steps were built into the hillside centuries ago to enable workers to reach the vines. More a rock climber than a dancer, the wine that comes from this red slate soil is muscular and complex, with an intense minerality on the finish.



### Ürziger Würzgarten

*(The Spice Garden of Ürzig)*

The weathered red volcanic and slate soil of Ürziger Würzgarten (ERTS-iger VERTS-garten) make it unique on the Mosel. It produces a wine with exotic, spicy aromas and a mesmerizing earthiness. No other vineyard on the Mosel produces wines so bursting with tropical fruit flavors. The estate's oldest vines are found here.



### Erdener Prälät

*(The Bishop of Erden)*

Erdener Prälät (AIR-din-er PRAY-laht), has 100 percent south-facing red slate soil and an extraordinarily warm microclimate, producing wines of unmatched power and nobility. The vineyard's position between the river and the massive, heat-retaining cliffs ensures exceptional ripeness in almost every vintage.