



Winemaker Ernst Loosen

2018 DR. L RIESLING “GRAY SLATE”



LOOSEN BROS.

Gebrüder Loosen (“Loosen Brothers” in German), is the winemaking company that produces the range of Dr. L wines. It is owned by Ernst Loosen, who also owns the Dr. Loosen estate, and is managed by his younger brother, Thomas. Together, the brothers work with small growers throughout the Mosel region to source fruit for the wines, which are vinified by the same highly skilled cellar team that produces the Dr. Loosen estate wines. Very strict quality standards require that the growers improve their viticulture in order to sustainably grow the healthy, perfectly ripe fruit that Ernst and Thomas want for these wines.

THE MOSEL REGION

Located in far western Germany, the Mosel valley’s steep, southfacing slopes and slate soil create the perfect conditions for Riesling, giving the vines ideal exposure to the sun and a racy minerality. The cool, northern climate allows the grapes to ripen slowly, for full flavor development, while retaining bright, refreshing acidity.

DR. L RIESLING “GRAY SLATE”

This wine is an on-premise alternative to the regular Dr. L bottling. It is produced in the slightly off-dry “feinherb” style, making it extremely versatile with a broad range of foods. It is a bright, vibrant, fruit-driven wine made with grapes from contracted growers throughout the Mosel River valley who work very closely with brothers Ernst and Thomas Loosen to achieve excellent quality and superb concentration in every vintage.

THE 2018 VINTAGE

The 2018 Mosel harvest was the earliest ever recorded, but this we also had an early budbreak and flowering, so the development period for the grapes was still within the ideal target range. The harvest was characterized by good yields, healthy fruit at the beginning of harvest, and very good quality. As the harvest progressed we were able to produce an excellent range of dry wines, as well as wines from every Prädikat level, from Kabinett to Trockenbeerenauslese.

TECHNICAL INFO

Grape Variety: 100% Riesling

Viticulture: Sustainable, according to strict German environmental regulations.

Vinification: Produced in 100% stainless steel; fermentation stopped by chilling.

Alcohol: 10.5%

Residual Sweetness: 21.6 grams/liter

Total Acidity: 7.1 grams/liter

UPC: 183103000617

