

# Dr Loosen

From the famed Erdener Treppchen vineyard, the Dr Loosen Riesling Auslese delivers a rich, botrytis-affected sweetness, complemented by vibrant acidity and slate-driven minerality.

## Erdener Treppchen Riesling Auslese 2024

Mosel, Germany




### Region and Vineyards:

The **Mosel Valley**, where Dr. Loosen is located, is renowned for its steep, slate-covered slopes, which produce some of the finest Riesling wines in the world. The **Erdener Treppchen** vineyard, situated on one of the Mosel's steepest hillsides, is particularly famous for its red slate soil. This unique terroir imparts a distinctive **mineral and stony character** to the wines, balancing the richness of the fruit with an underlying freshness. The vineyard's steep, south-facing aspect allows for optimal sun exposure, helping the grapes to ripen fully while retaining their natural acidity.

The vines in **Erdener Treppchen** are notably **ungrafted**, with many over 100 years old. These ancient vines produce **low yields of highly concentrated fruit**, contributing to the wine's intense flavor and structure. The red slate soil not only influences the minerality but also helps retain heat, promoting the development of noble rot (botrytis), which is essential for crafting rich, sweet wines like Auslese.

### Winemaking:

This **Riesling Auslese** is made from carefully selected grapes that have been affected by **botrytis** (noble rot), a natural process that dehydrates the grapes, concentrating their sugars and flavors. The grapes are picked late in the harvest season to ensure maximum ripeness and complexity. After harvesting, the grapes undergo **gentle pressing** to extract their juice, which is then fermented in **stainless steel tanks** to preserve the purity and freshness of the fruit.

The fermentation process is stopped early by chilling, leaving a significant amount of **residual sugar** (approximately **78.4 g/L**), which gives the wine its luscious sweetness. This residual sugar is balanced by the wine's high acidity (**10.1 g/L**), creating a wine that is both rich and refreshing. The wine is bottled at a relatively low alcohol level of **8%**, which enhances its drinkability and aging potential.

Alcohol :8,00 %

Composition: 100% Riesling

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## Tasting Notes:

- **Color**: A glowing golden hue, reflecting the wine's ripeness and concentration.
- **Aroma**: The nose opens with intense aromas of **ripe apricot, honey, and tropical fruits**, supported by subtle floral and mineral notes.
- **Palate**: On the palate, it is richly textured, with flavors of **peach, mango, and honeycomb**. The sweetness is beautifully offset by the wine's **vibrant acidity**, leaving a long, clean, and refreshing finish with a touch of **slate-driven minerality**.

## Did you know?

The **Erdener Treppchen** vineyard's name translates to "little steps of Erden," a reference to the stone steps that were built into the hillside to help workers navigate the steep slopes. These steps have been used for centuries and are still in place today, a testament to the region's long history of winemaking. Additionally, **Dr. Loosen** has been in the Loosen family for over 200 years, with **Ernst Loosen** taking the helm in **1988** and elevating the estate to one of the most respected producers in the Mosel.

## Wine Pairing Ideas:

- **Foie gras**: The richness of foie gras is complemented by the wine's sweetness and acidity, creating a luxurious and balanced pairing.
- **Spicy Asian dishes**: The wine's sweetness helps to temper the heat in spicy dishes, while its acidity keeps the palate refreshed.
- **Blue cheese**: The intense flavors of blue cheese are softened by the wine's sweet fruit, creating a harmonious contrast.
- **Fruit-based desserts**: Pairing the wine with an apple tart or peach cobbler highlights the wine's fruitiness and enhances the dessert's flavors.

96

**Robert Parker (RP) : 96 Points (2021)**

*Vinified in oak yet still on the lees, the sample of the 2021 Erdener Treppchen Auslese offers a pure yet concentrated and fresh, lemon zest bouquet of crushed slate and candied grapefruits. Elegant and refined on the palate, this is a gorgeously round and mouth-filling, sweet but also savory Auslese with very fine oaky tones (from Franz Stockinger?). This 2021 is a fabulously balanced and refined Auslese with stimulating salinity and grapefruit bitters on the finish. Barrel Sample: 95-96*

95 James Suckling

**James Suckling (JS) : 95 Points (2021)**

*Although it is quite closed, this a very serious riesling Auslese with a tremendous combination of ripeness and vitality. Plenty of fennel and tree fruit characters plus a touch of fresh basil. Super fresh and clean finish that really knocks it out of the park! Drink or hold.*

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**Wine Enthusiast (WE) : 92 Points (2021)**

*This is elegant and intense at the same time, with silky, light frame, and powerful fruit forward flavors of glazed pear, apple tart and peach jam, which are cut through with laserlike acidity. Lots of spice and floral elements on the back end, together with shaved ginger on the finish.*