



Erdener Prälät Vineyard



Winemaker Ernst Loosen

DR. LOOSEN 2018 Erdener Prälät Riesling Auslese Goldkapsel



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 he had vines in some of Germany's best-rated vineyards. To maximize the potential of those vines, he dramatically limits crop size, uses only organic fertilization, insists on very strict fruit selection, and employs gentle cellar practices with a minimum of handling.

THE MOSEL REGION

Located in far western Germany, the Mosel valley's steep, southfacing slopes create the perfect climate for Riesling, giving the vines ideal exposure to the sun. The cool climate allows the grapes to ripen slowly while retaining bright acidity.

ERDENER PRÄLAT RIESLING AUSLESE GOLDKAPSEL

Erdener Prälät is considered by many wine lovers to be the greatest vineyard in the Mosel region. The site has perfect southern exposure, a 100-percent (45°) slope, very old vines in mineral-rich red slate soil, and an ideal location directly adjacent to the river. Because of its exposition and warm vineyard climate, Erdener Prälät always produces the richest, most kaleidoscopic wines of all our Grosse Lage (grand cru) sites.

Auslese [pronounced OWS-lay-zuh] means "selected from the harvest," and is a luscious sweet wine made from very ripe clusters that are affected by botrytis. The gold capsule is reserved for an Auslese of special distinction. This special selection is made from clusters that are fully botrytis affected, but not quite shriveled to Beerenauslese concentration.

TECHNICAL INFO

Grape Variety: 100% Riesling

Soil Type: Red Devonian slate

Age of Vines: Over 100 years; on original rootstocks

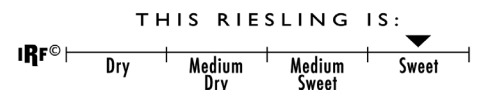
Vineyard Management: Sustainable. Vineyard work and harvest done by hand.

Viticulture: Cool fermentation in stainless steel. Fermentation stopped by chilling.

Alcohol: 8.0%

Residual Sweetness: 108.8 grams/liter

Total Acidity: 8.1 grams/liter



FROM THE PRESS

[98] [JamesSuckling.com](https://www.jamesuckling.com)

"Very aromatic and rich but scintillatingly transparent, this Gold Cap Auslese sings out mirabelle plums, fresh orchids, apricots, puffballs and persimmon. The palate is a complex, complete tapestry of flavor and texture; the combination of sweetness and acidity is simply sublime. It's all so seamless that you almost don't notice the innate minerality which suddenly bursts into life on the finish. So very long and delicious. Drink now or hold for decades." *December 2019*