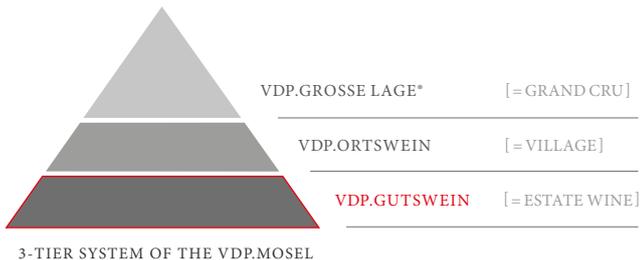


TRADITIONAL STEEP SLOPES OF THE MOSEL VALLEY

This wine is produced with fruit exclusively from estate vineyards with red slate soil in the villages of Ürzig, Erden, Lösnich and Kinheim. The vineyards are farmed specifically for producing dry wine. The wine is fermented with native yeasts in 3,000-liter, neutral oak casks. The extended lees contact allows the wine to develop a naturally harmonious balance and greater complexity.

RED SLATE SOIL

The Mosel Valley's Iron-rich red slate is less common than the more prolific blue slate found throughout Germany's Middle Mosel. Red slate is found mostly in the villages of Erden, Ürzig and Kinheim.



3-TIER SYSTEM OF THE VDP.MOSEL

Winery: Dr.Loosen

Name: Dr. Loosen Blauschiefer Riesling trocken

Quality level: QbA

VDP-Classification: VDP.Gutswein

Grape variety: 100% Riesling

Soil Type: Red slate

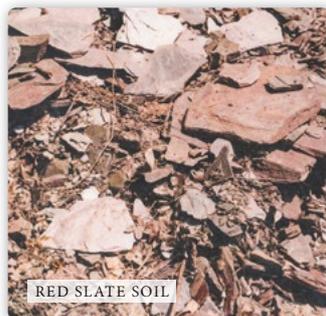
Maturation: fermented with indigenous yeast in a 3,000-liter, neutral oak, cask

Picking Method: selective hand-picking

Region: Mosel



HEALTHY, HAND-HARVESTED GRAPES



RED SLATE SOIL

FROM THE PRESS

[91] James Suckling, 2017 vintage

A great combination of berries and stone fruits with herbal touches. Super clean with impressive depth for a „regular“ wine. Drink or hold. Screw cap.

[89] Mosel Fine Wines, 2017 vintage

The 2017er Dry Red Slate is fermented to legally dry levels with ambient yeasts in large wooden casks from iron-rich vineyards in Zeltingen-Rachtig, Ürzig (Oberberg), Erden, Lösnich and Kinheim. This offers a beautiful nose made of vineyard peach, passion fruit, whipped cream, and earthy spices. The wine is beautifully balanced on the fruit-laden palate and leaves a gorgeously creamy feel in the long and remarkably balanced finish. This beautiful dry Riesling cruises far above the humble standards of an Estate wine. This "serious" dry Mosel Riesling has quite some aging potential. Now -2027



AGED IN OAK CASKS