WACHSTUM WEINGUT DR. LOOSEN / Mosel

## 2015 Graacher Himmelreich Riesling Ernst Loosen & Telmo Rodríguez

This wine is the result of the friendship between Erni Loosen and Telmo Rodriguez. Their curiosity and respect for each other's wine cultures made this wine possible, in which the "memory" of Spain meets the traditions of Germany.

The two friends revived old practices that were used in the Mosel 100 years ago, which were formerly known as "naturrein". And Telmo pushed Erni to go further: the wine was fermented on the skins in the tradition of natural / orange wines. It was then aged in a barrel that had been used to produce one of Telmo's best Rioja wines.

REGION

Mosel

VILLAGE

Graach

**PLACES** 

Graacher Himmelreich

SOILS

Steep, southwest-facing slopes and deep soils, abundant blue slate. The wines from here express a strong mineral character and combine elegance with rustic strength.

VARIETIES Riesling

VITICULTURE

Very old, ungrafted vines. Selective hand-picking.

## ELABORATION AND AGING

Fermented for 4 weeks on the skins with native yeasts. Macerated on the skins for a few more months. Gently pressed in a basket press and then transferred with the lees into an oak barrel formerly used to produce one of Telmo's best Rioja wines. Aged for two years in the barrel, on the lees, without any bâtonage. Bottled unfiltered and matured for another two years in the bottle.

## VINTAGE CHARACTERISTICS

2015 was characterized by high temperatures and low precipitation all the way from January until early September, when major rainfall re-activated the vines. Prolonged cool, clear weather from the last days of September into early November rounded off a perfect vintage of ripe wines that are high in acidity, as well as high in extract.

Weingut Dr. Loosen D-54470 Bernkastel, Mosel

