



THE MOSEL VALLEY'S BLUE SLATE

The vineyards of Germany's Mosel Valley are characterized by their incredibly steep slopes, mineral-rich blue slate soil and favorable position near the river. Excellent drainage and the heat-retaining quality of the rocky slate soil are also important factors. The combination of these elements results in zippy, mineral-drenched wines that are fruity, crisp and very refreshing to drink.

DR. LOOSEN RIESLING KABINETT "BLUE SLATE"

Kabinett is the lightest and most delicate style of Riesling in Germany. It is produced from the earliest picking in the best vineyard sites. This estate-grown Dr. Loosen Riesling Kabinett embodies the racy, mineral-driven style of steep, blue slate vineyards in the famous middle Mosel villages of Bernkastel, Graach and Wehlen. Dr. Loosen Rieslings from these villages are some of the most elegant white wines in the world, with fine density and subtle power.



PRAISE FROM THE PRESS

"Loosen's 2008 Riesling Kabinett Blue Slate smells of mint, chervil, lime, narcissus, and ripe honeydew melon, which follow on a luscious, surprisingly softly-textured, yet refreshing palate. It reveals the rather Sauvignon-like aspects of less ripe 2008 Rieslings, and will offer fine value over the next 4 to 6 years." **88** — *Wine Advocate*, February, 2010

KEY POINTS:

- Clean, crisp, distinctive Riesling Kabinett from Ernst Loosen, one of Germany's most celebrated winemakers.
- An elegant aperitif wine, this is also an excellent partner for seafood, spicy Asian cuisine and lighter dishes that emphasize fresh ingredients.
- Lower alcohol for today's healthier lifestyle.