

# DR. LOOSEN REVIEWS

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**DR LOOSEN BERNKASTELER  
JOHANNISBRÜNNCHEN RIESLING  
GROSSES GEWÄCHS 2019**  
**17.5 Points** - Drink 2021 – 2027

"Still showing the signs of a recently completed fermentation with a hint of pear drops but, more to the point, an attractive fresh-herbal aroma as the contribution of autochthonous yeasts. On the palate, it gets a little more exotic with hints of passion fruit and lychee, but not too sweet, as a piquant bitter notion of grapefruit with pith and peel adds vibrancy. A light herbal touch completes the flavour profile." - Michael Schmidt



**DR LOOSEN, BERNKASTELER LAY  
RIESLING GROSSES GEWÄCHS 2019**  
**17.5 Points** - Drink 2020 – 2027

"A slightly floral fragrance of meadow flowers flatters the olfactory perception. A hint of lanolin reflects the ripeness of the fruit. Quite smooth on the palate, yet also fresh with juicy grapefruit. Very delicate pithy and dusty nuances add a touch of complexity" - Michael Schmidt



**DR LOOSEN, ERDENER TREPPCHEN  
RIESLING GROSSES GEWÄCHS 2019**  
**17.5 Points** - Drink 2020 – 2027

"Quite gentle on the nose with fennel representing the herbal element, while nuances of peach and yellow plums bring fruit to the fragrance. The palate is more forward with juicy stone fruit and a rich viscous texture. Even minerality is served in liquid form with an appetising saline flavour. Well balanced and quite accessible already." - Michael Schmidt



**DR LOOSEN, GRAACHER DOMPROBST  
RIESLING GROSSES GEWÄCHS 2019**  
**17 Points** - Drink 2021 – 2027

"Still showing the after-effects of fermentation with a sweet pear-drop aroma, but a cool notion of fresh green herbs adds interest. A supple texture is not too bothered by acidity, the necessary edge being provided by a subtle bitter piquancy derived from notes of quinine and Seville orange." - Michael Schmidt



**DR LOOSEN, GRAACHER HIMMELREICH  
RIESLING GROSSES GEWÄCHS 2019**  
**17.5 Points** - Drink 2021 – 2027

"Pear drops and Glacier mints may be pleasant aromas per se, but still reflect very much the effects of fermentation rather than the true character of the wine. On the palate you cannot fault the classic combination of sweet fruit and animating acidity. Apple and pear contribute flesh, mandarin adds zest and juice. But before we can criticise the Himmelreich for being content with the one dimension of sweet seduction, a delicate salty tang adds a tad of minerality for additional interest." - Michael Schmidt



**DR LOOSEN, KINHEIMER ROSENBERG  
RIESLING GROSSES GEWÄCHS 2019**  
**17 Points** - Drink 2020 – 2027

"Rice pudding on the nose may still owe some of its attraction to the effects of fermentation, but works well in combination with yellow fruit and a dusting of cinnamon. On the palate, juicy grapefruit makes the mouth water, quite straightforward and with just hint of minerality on the finish to add a touch of complexity." - Michael Schmidt

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## **DR LOOSEN, LÖSNICHER FÖRSTERLAY RIESLING GROSSES GEWÄCHS 2019**

**18 Points** - Drink 2021 – 2028

*"Mixes floral, herbal and a touch of tropical fruit with great fragrant aptitude. Starts off with juicy grapefruit on the palate, complemented by piquant notes of pith and peel. Animating acidity and a delicate dusty mineral finish add interest. The Försterlay definitely seems to be one of those formerly unknown sites which is benefiting from global warming."* - Michael Schmidt



## **DR LOOSEN, ÜRZIGER WÜRZGARTEN RIESLING GROSSES GEWÄCHS 2019**

**17.5 Points** - Drink 2021 – 2028

*"Apple, pear and more than a hint of spice delight the olfactory perception, although there's also still a little yeasty exuberance of youth. Very viscous on the palate. Juicy stone fruit makes the first call, but is getting caught up by a cool stony minerality towards the finish."* - Michael Schmidt



## **DR LOOSEN, WEHLENER SONNENUHR RIESLING GROSSES GEWÄCHS 2019**

**17.5 Points** - Drink 2020 – 2027

*"A charming fragrance combines floral and herbal with aromas of ripe yellow fruit and a hint of earthy minerality. On the palate the fruit of peach and pear takes the initiative, but is well balanced by cool mint and fine nuances of spice with aniseed the most prominent."* - Michael Schmidt

*Jancis Robinson*  
JancisRobinson.com

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