

LOSEN-BOCKSTANZ

MOSEL, GERMANY



LOSEN-BOCKSTANZ, situated at the town WITTLICH with vineyards at Wittlich and Uerzig. It comprises almost 30 hectares of vineyards, mostly planted with the grape variety RIESLING and some Müller-Thurgau but also with the RED varieties DORNFELDER and SPÄTBURGUNDER (Pinot Noir).



The estate is family-owned and run by the excellent wine maker Thomas Losen with great dedication and care. He takes great pride in using the most modern cellar technique to achieve some fine, elegant wines. Some of the wines produced in the environment of WITTLICH show the distinctive character of the soil, partly loam, partly red sandstone as compared to the slate soil at Uerzig and other parts.

A fifth of all of the wine grapes planted in Germany are riesling, so to talk about German wine, you have to start with this iconic grape. There's a lot to love: Riesling can taste like peach or apricot, with a bolt of lime-like tartness. It's also incredibly aromatic, all jasmine and honeysuckle.



German riesling also offers a beautiful clarity: drinking a bottle from grapes grown on blue or red slate, you'll swear you can taste straight through the fruit flavors to the minerals at the wine's core.

If riesling grapes stay on the vine long enough to be affected by botrytis – called 'noble rot' – then the wines will take on flavors of ginger and honey. You won't find much German riesling aged in oak barrels: winemakers prefer to emphasize the freshness of the grape rather than weigh it down with oaky hints of vanilla and clove. Riesling also ages incredibly well – bottles taste amazing 10, 20, even 30 years after the vintage.

Not all German rieslings are sweet, but you shouldn't steer clear of a riesling with a little residual sugar. Riesling grapes are naturally very high in acid, and the cool, northern climate of Germany means this ripping acid stays in the grapes even into the fall harvest season. So winemakers let the fermentations stop before the wine is completely dry, retaining a little sweetness in order to strike balance in the wine.

Kabinett is the least-ripe of the spectrum, and wines in this category are usually light and fresh. Grapes for Spätlese wines were left on the vine a little longer to get more sugar, and the resulting wine is likely to be more powerful and rich, plus sweeter than the Kabinett. Auslese wines are even more honeyed and bold, made from riper grapes than Spätlese. These wines age beautifully, though they're also excellent accompaniments to a cheese plate whenever you're ready to pop the corks.



"The more you know about wine, the more you'll want to know about us."

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