



DR. LOOSEN

Dr. Loosen / J.L. Wolf Riesling and Food Pairing Guide

The Rieslings of Dr. Loosen and J.L. Wolf make terrific partners for many types of cuisine, but the two estates produce wines that are quite different in style, which means the ideal food pairings also differ. Here is a brief guide to the wonderful attributes of these wines and the foods that they complement best.

Dr. Loosen – Fruit driven-elegance from the Mosel

As Ernst Loosen says, delicacy and a mineral-inflected fruitiness are the hallmarks of fine Mosel Rieslings. Their elegant style and absolute purity of flavour make them excellent partners for modern cooking that emphasizes high-quality, fresh ingredients. Smoked fish and salty cheeses are classic matchups. And they are especially well suited to spicy Asian/fusion cuisine. Here's why:

- **Naturally low alcohol.** Mosel Riesling's naturally low alcohol makes them ideal for spicy foods, because high alcohol wines only make spicy heat hotter and less palatable. Lower alcohol wines also fit well with today's healthier lifestyle.
- **Pure, unoaked fruit flavors.** The clean, pure flavours of Mosel Riesling help enhance the bright, fresh flavours of modern cooking. Rieslings get their structure from ripe acidity, rather than tannins from stems and oak. This also makes them ideal for spicy foods, because tannic wines give spicy foods an unpleasant bitterness.
- **Light touch of sweetness.** This is another attribute that makes Mosel Rieslings exceptional partners for spicy foods. The slight sweetness cools the palate and keeps the food fresh and lively, rather than overly hot and painful. A bit of sweetness also help carry flavour, bringing out the fresh taste of the food rather than covering it up.
- **Crisp acidity.** The renowned Mosel acidity balances the sweetness and helps cleanse and brighten the palate.
- **Range of styles.** Dr. Loosen Rieslings from the Mosel are made in the full range of German ripeness levels, from basic Qualitätswein through all of the Prädikats: Kabinett, Spätlese, Auslese, Beerenauslese, Eiswein, Trockenbeerenauslese. This incredible range gives diners many choices for matching the structure and power of the wine to that of the food. Light wines, such as Kabinett, make exceptional apéritifs, and work well with lighter dishes. Spätlese and Auslese are richer and denser, giving them the power to pair well with heavier dishes, especially fish, poultry and wild game. Please note that we do not recommend Mosel Spätlese or Auslese be used as dessert wines due to their moderate sweetness and high acidity. Instead, turn to BA, Eiswein or TBA, which are true dessert wines massive enough to stand on their own or accompany desserts that feature fresh fruits.

J.L. Wolf – Stony purity from the Pfalz

Ernst Loosen took over this estate in 1996 and is making classically pure, soil-inflected wines that show the inherent quality of their vineyard sites. These wines are less flamboyantly aromatic than the Mosel wines, have higher alcohol and are generally drier in taste. These qualities make them better suited to more traditional European-style cuisine.

- **Pure, "stony" fruit.** Pfalz Rieslings have a fruitiness that can only be described as "stony." It is not overtly tropical as with Mosel Rieslings. The wines have a sappy, spicy texture that is similar to the wines of Alsace, which lies just to the south. This density gives them the body and power to pair well with full-flavoured foods with classic sauces.
- **Unoaked flavour.** The absence of oak in these wines enables them to bring out the subtle flavours in fine cooking, rather than masking them with wood. Classic preparations of fish, poultry and pork all benefit from this.
- **Firm, well-defined structure.** J.L. Wolf Rieslings have a clean, focused structure and a fine mineral edge that can cut through the heaviness of classic reduction sauces. The wines brighten the flavours of the food and refresh the palate.
- **Villa Wolf Pinot Gris.** In addition to Riesling, J.L. Wolf also makes Villa Wolf Pinot Gris, a very traditional variety in the Pfalz. More neutral in flavour and bigger in body than Riesling, Pinot Gris works well with heavier, more intensely flavoured foods. It is especially good with somewhat oily or fatty foods, such as salmon, roasted chicken and firm cheeses.