

Weingut Loersch – Rising star from the steep Mosel vineyards



Best German Wine Producer 2012

“A new name wine to watch” – Mosel Fine Wines

The **Loersch** family has been making wines in **Trittenheim** (Mosel, Germany) for over 400 years. Since young Alexander Loersch took over winemaking responsibilities in 2002, the quality of the wines skyrocketed and domestic recognitions quickly came in. It receives the ‘2012 Best German Wine Producer’ award in the AWC wine challenge hosted in Vienna.

Alex sees keeping low yields and rigorous selections in the vineyards as the prerequisites to making a good wine. After **harvesting by hand** on the steep vineyards, the grapes are packed into small plastic boxes to avoid self-crushing during transportation, then pressed gently and **fermented with wild yeast** at low temperature. For some wines, fermentation is done partly in old barrels to add complications. The wines are with **bright fruits** and **complex aromatics**. This family-run winery only makes a few hundred cases of each wine each year.

New Label, Same Great Quality

This picture shows the two designs of label. The blue and white label on the right is used up to 2011 vintage and wines are bottled as Weingut Loersch-Eifel. The winery has gone through a re-branding and is re-named as **Weingut Loersch** in 2012 with a new modern classics label.



The single vineyard: Trittenheimer Apotheke



[Trittenheimer Apotheke](#) (Kabinett, Spätlese, Auslese, BA, TBA):

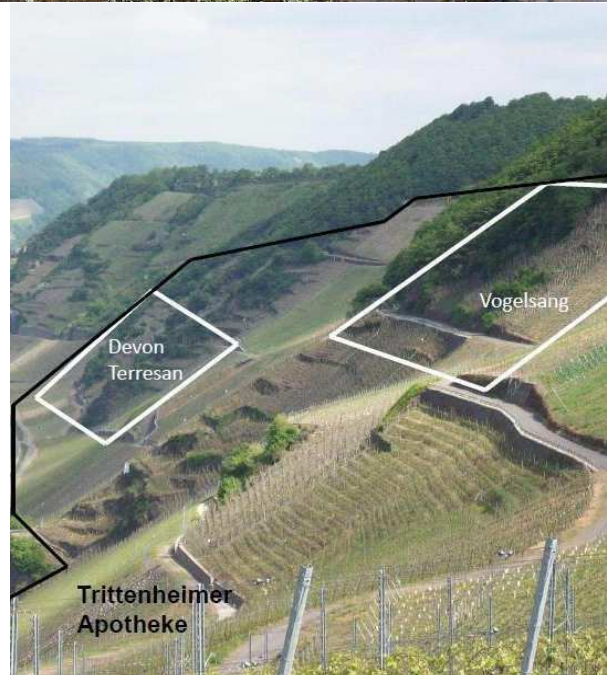
Apotheke is “pharmacy” in English and is one of the **most famous vineyard in Middle Mosel**. The vineyard is right at the start of Middle Mosel and one of the **steepest (60% gradient)**. The south-west facing slope covered with brown and blue slate rock, and partly gravel, means long sun exposure in the afternoon, while the rocks retains heat well into the evenings. Wines from this vineyard have a solid structure and a distinctive **balance of fruit and acid**.

[Trittenheimer Apotheke “Vogelsang”](#) (Dry):

Literally means ‘singing bird’ in English, Vogelsang is a sub-plot within the Apotheke vineyard which is documented in 1659 to be producing exceptional rieslings full of **fruits and fragrant**.

[Trittenheimer Apotheke “Devon Terrassen”](#) (Dry):

Produced from vines **up to 100 years old**, this is a special plot within the Apotheke vineyard and is characterized by its Devonian shale terraces originated 350-400 million years ago. The wines are **savory, intense**, and heavy in **minerals**.



Above: A close shoot of the Trittenheimer Apotheke soil.

Above right: The location of Trittenheimer Apotheke, Vogelsang, and Devon Terrasan. A fantastic view of the 60% gradient steepness!



The Off-Dry to Sweet Riesling

2016 Riesling 1.0, Trittenheimer Apotheke (1,000 ml) @ \$168

An off dry Riesling from the Trittenheimer Apotheke vineyard

All-time favourite of our customers. Citrus, shortbread on the palate, very generous fruits, with a clean finish. The 2016 shows tropical and stone fruits on the palate, with delicate minerals and acidity.

2011 Kabinett, Trittenheimer Apotheke @ \$230

2014 Kabinett, Trittenheimer Apotheke @ \$190

An off dry Riesling from the Trittenheimer Apotheke vineyard

Typical to the region, there is a refreshing mix of citrus fruits and slate minerals on the nose, and just enough substance and sweetness on the palate to carry it to the vibrant finish. Excellent on its own or to be enjoyed with seafood, salads, or lightly spiced cuisines.

2011 Old Vine Spätlese, Trittenheimer Apotheke @ \$270

An off dry late-harvest riesling from the Trittenheimer Apotheke vineyard

Spätlese is a step up from Kabinett in the German sweetness scale. This is a luscious wine to go with dried fruits, Soft Cheeses, light deserts, or to be aged for 5-10 years and then enjoyed with white meat.

2010 Alte Reben, Auslese, Trittenheimer Apotheke (500 ml) @ \$340

2012 Alte Reben, Auslese, Trittenheimer Apotheke (500 ml) @ \$290

Selected late harvest grapes made by old vines (Alte Reben) from the Apotheke vineyard

2007 Trockenbeerenauslese, Trittenheimer Apotheke (375 ml) @ \$980

2011 Trockenbeerenauslese, Trittenheimer Apotheke (375 ml) @ \$940

Known as TBA in short, made by grapes affected by noble rot.

Two Special Plot Dry Riesling



This picture shows the steepness of the vineyard and the somehow 'blueishness' of the blue slate soil.

2012 “Vogelsang” Spätlese Trocken, Trittenheimer Apotheke @ \$240

A dry version of late harvest Spätlese riesling from the elegant and crispy 2010 vintage

Pure, precise, and intense, this shows all the hallmark of a great dry German Rieslings. Enjoy the vibrancy of the wine in its first 2 years, or wait for 5 more years for it to develop more mellowness and complexity.

2012 “Devon Terrassen” Spätlese Trocken, Trittenheimer Apotheke @ \$310

The flagship dry Riesling made by wines up to 100 years old

This is made from late harvest Spätlese grapes coming from vines of 60 to 100 years old in a subplot within the Apotheke vineyard. Alex made his “Vogelsang” and “Devon Terrassen” in identical ways but the results could not be more different. This wine is savory rather than fruity, comes with a heavier body, and there is a massive amounts of grape extracts and minerals on the palate and finish. Recommended with strong flavoured seafood, roasted poultry, hard Cheeses.

Our Journey in Mosel

We first visited Weingut Loersch in 2012 summer when we stayed overnight in their Guesthouse on our way to Frankfurt.

Wine or grape juice?

When we first met Alexander Loersch, he was bottling his 2011 Feinherbs Rieslings with his father. This is a family winery, winemaking responsibility is in the Father-Son team of Albrecht and Alexander, while Mother Alwine takes care of the Guesthouse. Mrs Loersch is a wonderful host. Each morning, visitors are treated with traditional breakfast, which is one of the best I have had in Germany – a selection of local fruits, traditional cold cuts, freshly baked breads, and surprise surprise, a glass of **fresh grape juice from Trittenheimer!**

The Mosel River originates from the mountains of Alsace and runs a great distance before it reaches the first famous wine village – Trittenheimer, which is recognized as the unofficial beginning of Middle Mosel. The winery's tasting room overlooks the village and the famous vineyards of Trittenheimer: **Apotheke** and **Altärchen**. The Apotheke vineyard is only a short walk away from the Guesthouse and I took walk to the "Vogelsang" section of the vineyard. I was very much impressed by the steepness, the amount of blue slate, the vine age and condition of the Loersch holdings.

In contrary to common oversea believe that all German Rieslings are sweet, the majority of Rieslings consumed in Germany are in fact fermented to dry (<9 g/l Residual Sugar). Being currently domestic rather than export driven, a large portion of Alex's wines are dry, including the excellent Vogelsang and Devon Terrasen cuvees.

In a rather long tasting which went well into the evening, I tasted 10 rieslings, both dry and off-dry. Alex is a very talented and passionate winemaker who makes wines which are true to the terroir. Year by year, the Loersch family is buying more vineyards in Trittenheimer and Piesporter (recently purchased Piesporter Goldtroepfchen) to satisfy the increasing demands for their wines.

The Return of Pinot Noir

My only regret was that I didn't get to taste the Spätburgunder (Pinot Noir). It has been traditional to grow this variety in Mosel until the Nazi regime banned its growth in 1933. Since 1987 the ban is lifted and red wines are made here again. Well, one more excuse to go back to the Guesthouse Loersch!