



WEHLENER SONNENUHR

vay-len-er zon-en-ooer (The Sundial of Wehlen)

The famous "Sundial" vineyard, in the village of Wehlen, produces the quintessential Mosel style of Riesling: delicate and refined, with racy minerality and endless charm. The distinctively light, blue slate soil gives the wines extraordinary finesse, incomparable purity of fruit and an exquisitely graceful finish. The extended maturation of the Wehlener Sonnenuhr GGR adds an extra dimension of complexity and depth to the wine's characteristically fine, focused structure.



24 MONTHS OF MATURATION ON THE FULL LEES IN BARRELS AND ANOTHER 3 YEARS IN BOTTLE

The Wehlener Sonnenuhr GGR is selected from a parcel of our very oldest vines, some of which exceed 130 years old. This parcel bears the original Gewann (lieu-dit) name of Im Laychen, which is a dialect reference to the slate soil ("in the little slate vineyard").

THE 2016 VINTAGE

Germany experienced an extraordinarily wet and cool year in 2016. The cool, wet weather delayed the flowering and caused it to take longer than usual, which led to very uneven ripening. And without the warm and sunny weather that finally arrived in September, much of it would not have ripened at all. It was the warmest September since weather records were first recorded, in 1876, and it was very dry. The fruit ripened beautifully in September, and we were able to start the harvest on the 4th of October, finishing on November 5. Very good weather continued through October, with only a little bit of rain, so we had a relatively relaxed pace during the harvest. That was quite helpful because it gave us the time we needed to do the extensive selection that was needed because of the uneven ripening



BLUE SLATE AND OLD VINES



SELECTIVE HAND-PICKING HEALTHY GRAPES FROM OLD VINES

GROSSES GEWÄCHS RÉSERVE (GGR)

At Dr. Loosen, we produce Grosses Gewächs (GG) Rieslings from 11 different single-vineyard sites. The GG designation means that the wine is dry and comes from a vineyard that has been classified as Grosse Lage (grand cru). The wines are fermented naturally in neutral oak casks, where they rest on the full lees for at least one year. From three of our very best vineyards, we also produce GG Réserve (GGR) Rieslings that mature in cask for two years, and then rest in bottle for three more years before release. This extended maturation is a return to the historical winemaking techniques of Ernst Loosen's paternal great-grandfather, Peter Loosen. It is a patient, unhurried approach that allows the wines the time to develop a harmonious depth and exquisite balance on their own, without any technological meddling. These wines are built for the ages and will cellar beautifully for many decades.