



DR. LOOSEN

2022 Wehlener Sonnenuhr Riesling Auslese

An endlessly energizing late-harvest Riesling from a selection of botrytis-affected grapes harvested in the “sundial” vineyard.

This precipitously steep, rocky vineyard consistently yields some of the most elegant and sophisticated white wines in the world. Auslese [OWS-lay-zuh] means “selected from the harvest,” and is a luscious sweet wine made from very ripe clusters that are about 50 percent affected by botrytis. The resulting wine is dense, intensely flavored and rich on the palate, but retains the elegant structure that is characteristic of this great site.

ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, Ernst “Erni” Loosen assumed ownership in 1988 and quickly propelled the reputation of Dr. Loosen into the highest echelon of Germany’s finest producers. With a focus on the old, ungrafted vines the estate owns in some of the Mosel valley’s best-rated vineyards, the wines clearly express their cool-climate origins through environmentally sensitive viticulture, strict harvest selection and gentle cellar practices.

THE 2022 VINTAGE

The 2022 growing season in the Middle Mosel was characterized by a warm spring, intense summer heat, and a severe drought that persisted from June to September. Overall, average must weights in 2022 were a bit lower than in recent years, leading Cellar Master, Berni Schug, to declare, “It’s a Kabinett year!” Nevertheless, through quick action and über-meticulous harvest selection, we brought in excellent quality fruit. The summer heat left us with slightly lower acidity levels, but it is exceptionally well-integrated and beautifully complements the delicate nature of the vintage.

[95] James Suckling

“Succulent stone fruit character and a filigree acidity dance their way across your mouth. Mouthwatering citrus and wet stone freshness at the finish.” – Stuart Pigott, September 2023

[91] Wine Enthusiast

“Offers a mineral note in the background, and it’s all supported by a racy structure. There’s beautiful purity on the finish.” – May 2024



TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Blue Devonian slate
- Age of Vines:** Over 100 years; on original rootstocks
- Viticulture:** Sustainable
- Vinification:** Fermented in stainless steel; fermentation stopped by chilling
- Alcohol:** 8.0%
- Residual Sweetness:** 76.9 grams/liter
- Total Acidity:** 8.6 grams/liter
- UPC:** 183103000150 (750ml); 183103000303 (375ml)

NUTRITION INFO

- Calories:** 114 per serving (5 oz.)
- Carbohydrate & Sugar:** 11.4 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

