



DR. LOOSEN

2022 Wehlener Sonnenuhr Riesling GG Alte Reben

A captivating dry Riesling that displays the characteristic delicacy and depth of the iconic “sundial” vineyard.

The famous Sonnenuhr (“sundial”) vineyard, in the village of Wehlen, produces the quintessential Mosel style of Riesling: delicate and refined, with racy minerality and endless charm. Grosses Gewächs (GG) is the designation for an estate’s best dry wine from a Grosse Lage (grand cru) vineyard. From a parcel of very old vines (“Alte Reben”), this wine was fermented naturally and kept on the full lees for a year to allow the wine time to develop greater texture and harmony.

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.

[96] James Suckling

“Stunning concentration and succulence, but also impeccable balance.” – Stuart Pigott, September 2023

TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Soil Type:** Blue Devonian slate
- Age of Vines:** Over 100 years; on original rootstocks
- Viticulture:** Sustainable
- Vinification:** Fermented with indigenous yeasts in traditional 3,000-liter, neutral oak, cask; matured on the full lees for 12 months; no bâtonnage
- Alcohol:** 12.5%
- Residual Sweetness:** 8.2grams/liter
- Total Acidity:** 7.4 grams/liter
- UPC:** 810404020449

NUTRITION INFO

- Calories:** 110 per serving (5 oz.)
- Carbohydrate & Sugar:** 1.2 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

