



DR. LOOSEN

2022 Wehlener Sonnenuhr Riesling Kabinett

A precise and sophisticated Riesling Kabinett from one of the most revered vineyards in the Mosel valley.

The famous “sundial” vineyard, in the village of Wehlen, produces the quintessential Mosel Riesling Kabinett: elegant and refined, with a racy texture and endless charm. This precipitously steep and rocky vineyard yields some of the most elegant and sophisticated white wines in the world. The classic blue slate soil gives the wines a delicate, crisp acidity that perfectly balances the pure peach and lemon fruit. It’s a lively wine that dances gracefully on the palate.

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 an exceptionally well-integrated acid structure that beautifully complements the delicate nature of the vintage.

[94] James Suckling

“An exciting herbal and spicy nose. Aromas of hibiscus, blood orange and rosemary climb out of the glass. At once juicy and intensely herbal at the crisp finish.” – Stuart Pigott, September 2023

[92] Wine & Spirits

“Leads with featherweight tropical citrus, crunchy orchard fruits and scents of lilies. If you have a friend that isn’t sure about Riesling, this is the wine to pour.” – Jonathan Eichholz, March 2024

TECHNICAL INFO

- Appellation:** Mosel
- Soil Type:** Blue Devonian slate
- Age of Vines:** 60 years average
- Viticulture:** Sustainable
- Vinification:** Cool fermentation in stainless steel tanks and traditional Fuder barrels; half fermented with natural yeasts, half with cultured yeasts
- Alcohol:** 8.0%
- Residual Sweetness:** 40.8 grams/liter
- Total Acidity:** 8.5 grams/liter
- UPC:** 183103000082

NUTRITION INFO

- Calories:** 93 per serving (5 oz.)
- Carbohydrate & Sugar:** 6.0 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

