



DR. LOOSEN

2022 Wehlener Sonnenuhr Riesling Spätlese

A supremely elegant and delicate Riesling from the rocky, blue slate soil of the legendary “sundial” vineyard.

The famous Sonnenuhr 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 distinctive 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.

[95] Wine & Spirits — Best Buy —

“This concentrated Spätlese hits the confluence of citrus pulp, tarragon and the kind of vibrant acidity that will set your tongue in motion.”

— Jonathan Eichholz, March 2024

[94] James Suckling

“Ripe and generous, but with a lively acidity that keeps this moving briskly over the palate. Long finish in which creamy and crisp elements are beautifully balanced.”

— Stuart Pigott, September 2023

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: 63.5 grams/liter

Total Acidity: 7.1 grams/liter

UPC: 183103000112

NUTRITION INFO

Calories: 106 per serving (5 oz.)

Carbohydrate & Sugar: 9.4 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

