2018 Wehlener Sonnenuhr "Im Laychen"
Riesling GG Réserve Alte Reben Trocken
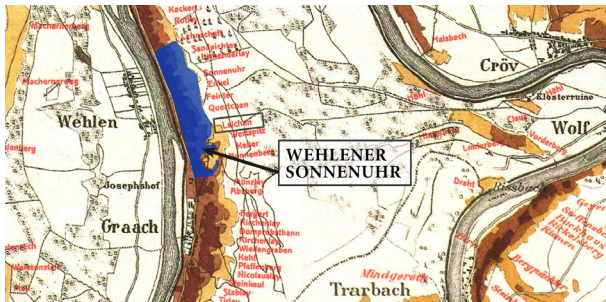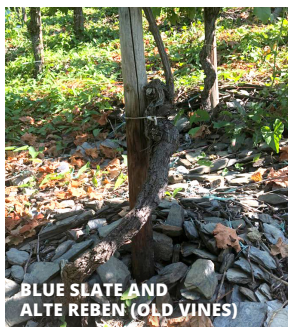### VDP.GROSSE LAGE®

DR. LOOSEN

2018 Dr. LoosenWehlener Sonnenuhr "Im Laychen" GG Réserve

The famous "Sundial" vineyard, in the village of Wehlen, produces the quintessential Mosel style of Riesling: delicate and refined, with pronounced minerality. The light, blue slate soil gives the wines extraordinary finesse, purity of fruit and a graceful finish. The Wehlener Sonnenuhr GGR is selected from a parcel of 130-year-old vines, named Im Laychen, which is a dialect reference to the slate soil ("in the little slate vineyard")

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.

Press

[96] Wine Advocate 2017 vintage

Aged on the full lees for 24 months, this wine offers a clear, deep, elegant and flinty bouquet with nutty sur lie and concentrated fruit aromas with lemony nuances. Crystalline, refined yet also intense and complex on the palate, this wine combines intensity and texture with finesse, salinity and delicate lemon notes, and it paves the palate with fine tannins and lush, slowly maturing fruit. Augusst 2022

WEHLENER SONNENUHR

BLUE SLATE AND ALTE REBEN (OLD VINES)

HAND HARVEST AND SELECTION FROM OLD VINES

24 MONTHS OF MATURATION ON THE FULL LEES IN BARRELS AND ANOTHER 4 YEARS IN BOTTLE