



DR. LOOSEN

2023 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.

THE 2023 VINTAGE

The 2023 growing season kicked off with a warmer-than-usual winter, leading to irregular rainfall and a dry early spring. The arrival of summer rains revitalized the vineyards, transforming them into lush green expanses and ensuring sufficient water reserves for ripening. The constant moisture required precise grape selection, which was adeptly managed by our highly skilled team. Late September brought beautiful weather for a superb harvest. The 2023 vintage showcases Riesling’s resilience, with an excellent balance of quality and quantity, and a full range of exceptional wines.

ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, 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 that 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.

[96] James Suckling

“I love the interplay of smoke and licorice with white peach and flower aromas of this dry riesling Mosel beauty.”
— Stuart Pigott, Aug. 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 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:** 8.2 grams/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**

