



# DR. LOOSEN

## 2023 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.

### 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.

### [94] James Suckling

“Terrific structure for a Mosel Kabinett, the fine tannins underlining the fruit beautifully. Very long finish for a wine with such a light body.” – Stuart Pigott, Aug. 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:** 8.5%
- Residual Sweetness:** 44.0 grams/liter
- Total Acidity:** 8.1 grams/liter
- UPC:** 183103000082

### NUTRITION INFO

- Calories:** 99 per serving (5 oz.)
- Carbohydrate & Sugar:** 6.5 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

