



DR. LOOSEN

2024 Wehlener Sonnenuhr Riesling Auslese

An endlessly energizing late-harvest Riesling from a selection of botrytis-affected grapes harvested in the “sundial” vineyard.

Lusciously ripe yet precise, Auslese is the sweet spot, literally, between indulgence and structure. Harvested meticulously by hand, this wine delivers layers of honeyed fruit, slate minerality, and zesty lift. The wine is dense, intensely flavored and rich on the palate, but retains the elegant structure that is characteristic of this great site.

THE 2024 VINTAGE

The 2024 growing season in the Mosel was marked by a series of climatic challenges, including spring frost, hail, and prolonged humidity, all of which contributed to a 30% reduction in yield. Despite these setbacks, the harvested grapes were completely healthy, thanks to improved conditions in early autumn and meticulous sorting during harvest. The wines are vibrant and charming, with a precise, fruity profile and bright acidity. Botrytis levels were low, making noble sweet wines especially scarce this vintage. As a result, 2024 is shaping up to be a quintessential Kabinett vintage—elegant, playful, and full of energy. It's a year that will reward early drinking but also offers promise for long-term aging.

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

“Wet-stone freshness really drives this as it tiptoes delicately over your palate. Giant citrus freshness in the very long and enormously expressive finish.” — Stuart Pigott, Sept. 2025

[95-97] Vinous

“Speaks of slate first. Wonderfully statuesque, vividly bright and superbly aromatic.” — Anne Krebiehl MW, Oct. 2025

TECHNICAL INFO

Soil Type: Blue Devonian slate
Age of Vines: Over 100 years; on original rootstocks
Viticulture: Sustainable
Vinification: Fermented in stainless steel; fermentation stopped by chilling
Alcohol: 9.0%
Residual Sweetness: 69.1 grams/liter
Total Acidity: 8.8 grams/liter
UPC: 183103000150 (750ml);
183103000235 (375ml)

NUTRITION INFO

Calories: 119 per serving (5 oz.)
Carbohydrate & Sugar: 10.2 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

