



DR. LOOSEN

2024 Wehlener Sonnenuhr Riesling GG Alte Reben

A captivating dry Riesling that displays the characteristic delicacy and depth of the iconic “sundial” vineyard.

Named one of the world’s greatest vineyards by Wine Spectator, the famous Sonnenuhr vineyard produces delicate and refined Rieslings with racy minerality and endless charm. GG, short for Grosses Gewächs, means “great growth,” and is used exclusively for an estate’s finest dry wine from a Grosse Lage (grand cru) vineyard 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..

[94] James Suckling

“The white peach and spring blossom aromas pull you into this delicious dry wine that’s at once crisp and elegant, with a touch of slaty darkness ... that creates exciting tension.” – Stuart Pigott, Sept. 2025

[93-95] Vinous

“It shimmers with lemon and stone on the nose. The palate is citric, slaty and the picture of brightness. It is svelte but incisive.” – 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 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**

