DR. LOOSEN

2024 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. The distinctive 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 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 spring blossom aromas leap out of the glass. Vibrant and elegant on the light-bodied palate. Dangerous vitality in the long, silky finish." — Stuart Pigott, Sept. 2025

[93] Vinous

"The super-slender palate is lightness itself, a veil of lemon spray, stone and ease. It is wonderful, animating and weightless." — Anne Krebiehl MW, Oct. 2025

TECHNICAL INFO

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: 8.0%

Residual Sweetness: 40.9 grams/liter

Total Acidity: 8.6 grams/liter

UPC: 183103000082

NUTRITION INFO

Calories: 94 per serving (5 oz.)

Carbohydrate & Sugar: 6 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

VDP

THIS RIESLING IS:

IRF© Dry | Medium Dry | Medium Sweet | Sweet