



DR. LOOSEN

2025 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 2025 VINTAGE

The 2025 growing season in the Mosel was defined by steady development and overall balance, with a cool start followed by warm, favorable conditions through spring and summer. Dry weather during flowering led to a strong and uniform fruit set, while a warm August supported healthy ripening and allowed for an early start to harvest. Rain during the core picking period reduced yields in some parcels, but careful vineyard work and strict selection preserved fruit quality. The wines are delicate and precise, with bright acidity, clear fruit expression, and excellent harmony.

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

"The palate is tense and nervy, with racy acidity and some fleshy stone fruit framed by a long, tense finish. Old-vine character coming from 100-year-old vineyards, with so much polish." — Ryan Montgomery, Aug. 2026

[95+] Falstaff Nov. 2026

[95-97] Vinous

"Smokiness and finest slate savor are subtle but distinct on the nose. Light-footedness, elegance and delicacy are written into its DNA; this just dances on tiptoe, revels in finesse." — Anne Krebiehl MW, Sept. 2026

TECHNICAL INFO

Soil Type: Blue Devonian slate

Age of Vines: Over 100 years; on original rootstocks

Viticulture: Certified sustainable (Eco-Step)

Vinification: Fermented with indigenous yeasts in neutral oak Fuder casks; matured on the full lees for 12 months; no bâtonnage

Alcohol: 12.5%

Residual Sweetness: 7.2 grams/liter

Total Acidity: 6.8 grams/liter

UPC: 810404020449

NUTRITION INFO

Calories: 110 per serving (5 oz.)

Carbohydrate & Sugar: 1.1 grams per serving

Fat & Cholesterol: None

Sustainably Grown

GMO Free

Gluten Free

Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet