



DR. LOOSEN

2025 Wehlener Sonnenuhr Riesling Spätlese

A supremely elegant and delicate Riesling from the rocky, blue slate soil of the legendary "sundial" vineyard.

The famous Sonnenuhr vineyard produces quintessential Mosel Riesling Spätlese: nuanced flavors of peach and apricot are balanced by vibrant acidity, all underpinned by pronounced minerality. 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 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.

[95] Falstaff

"An archetypal, slate-inflected, spicy aroma wafts from the glass. On the palate, the structure achieves the impossible – marrying the suppleness typical of a Spätlese with the impression of a featherlight, salinity-driven wine. A stylistic tour de force!" – Nov. 2026

[94] View from the Cellar

"The wine is deep, pure and expressive on the nose. On the palate the wine is crisp, medium-full and zesty, with a gorgeous core of fruit, superb slate mineral undertow, impeccable balance and a long, precise and youthfully complex finish" – John Gilman, Oct. 2026

TECHNICAL INFO

Soil Type: Blue Devonian slate

Age of Vines: 60 years average

Viticulture: Certified sustainable (Eco-Step)

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: 58.7 grams/liter

Total Acidity: 8.3 grams/liter

UPC: 183103000112

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbohydrate & Sugar: 8.7 grams per serving

Fat & Cholesterol: None

Sustainably Grown

GMO Free

Gluten Free

Vegan

VDP

THIS RIESLING IS:

Dry | Medium Dry | Medium Sweet | Sweet