



Wehlener Sonnenuhr Vineyard

Winemaker Ernst Loosen

DR. LOOSEN 2017 Wehlener Sonnenuhr Riesling Auslese



DR. LOOSEN ESTATE

The Dr. Loosen estate has been in the same family for over 200 years. When Ernst Loosen assumed ownership in 1988, he realized that he had vines in some of Germany's best-rated vineyards. To maximize the potential of those vines, he severely restricts crop size, uses only organic fertilization, insists on very strict fruit selection, and employs gentle cellar practices with a minimum of handling.

THE MOSEL REGION

Located in far western Germany, the Mosel valley's steep, southfacing slopes create the perfect climate for Riesling, giving the vines ideal exposure to the sun. The cool climate allows the grapes to ripen slowly while retaining bright acidity.

WEHLENER SONNENUHR RIESLING AUSLESE

This precipitously steep, rocky vineyard consistently yields some of the most elegant and sophisticated white wines in the world. The rocky, blue Devonian slate soil of the "sundial" vineyard produces quintessential Mosel Riesling: delicate and refined, with racy minerality.

Auslese [OWS-lay-zuh] means "selected from the harvest," and is a luscious, limited-production sweet wine made from very ripe clusters that are about 50 percent affected by botrytis. The botrytis mold, (aka "Noble Rot") draws moisture from the grapes, dehydrating them and concentrating the juice. The resulting wine is dense, intensely flavored and rich on the palate. But even at the Auslese level, the Wehlener Sonnenuhr vineyard retains the elegant structure that is characteristic of this great site.

TECHNICAL INFO

Grape Variety: 100% Riesling

Soil Type: Blue Devonian slate

Age of Vines: 70 years average; on original rootstocks

Vineyard Management: Sustainable, according to strict German environmental regulations

Viticulture: Fermented in stainless steel; fermentation stopped by chilling

Alcohol: 9.04%

Total Acidity: 8.6 grams/liter

Residual Sweetness: 83.8 grams/liter

UPC: 183103000150 (750ml); 183103000235 (375ml)

FROM THE PRESS

[95] Wine Enthusiast — Cellar Selection —

"While initially quite mineral, a bit of aeration introduces stunning, sun-drenched pineapple, mango and tangerine aromas here. The finish is endless. Delicious already but it is structured enough to improve for decades." *April 2020*

[92+] Wine Advocate

"Intense and concentrated but fine and slaty on the nose. Keep this for at least a decade." *June 2019*