



Wehlener Sonnenuhr Vineyard

Winemaker Ernst Loosen

## DR. LOOSEN 2015 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 dramatically 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:** 8.5%

**Total Acidity:** 8.7 grams/liter

**Residual Sweetness:** 91.2 grams/liter

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

### FROM THE PRESS

[91-93] *Mosel Fine Wines*

"This offers a gorgeous nose of apricot, herbs, yellow peach, baked pineapple and spices. The wine is rather ripe and rich on the palate and develops an intense and slightly broad feel in the creamy and vibrant finish." *October 2016*