



Wehlener Sonnenuhr Vineyard

Winemaker Ernst Loosen

DR. LOOSEN

2016 Wehlener Sonnenuhr Riesling Kabinett



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 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 KABINETT

The famous "sundial" vineyard, in the village of Wehlen, produces the quintessential Mosel Riesling: delicate and refined, with a racy texture and endless charm. The early picked Kabinett is the lightest and most delicate style of German Riesling. Nothing can compare with its elegance and subtlety, as this wine proves with its fine fruitiness and exquisite balance.

THE 2016 VINTAGE

In 2016, the Mosel valley had a cool, wet spring and summer. The prospects for an excellent vintage were rather gloomy until sunny, hot weather arrived in September. Ripeness had been delayed, but came on quickly with the warmer temperatures. Good weather continued through October, giving us beautifully ripe fruit that we could harvest at a measured pace.

TECHNICAL INFO

Grape Variety: 100% Riesling

Soil Type: Blue Devonian slate

Age of Vines: 60 years average; ungrafted

Viticulture: Sustainable, according to strict German environmental regulations

Average Yield: 50 hl/ha

Harvest Method: Selective hand picking

Harvest Date: October 2016

Vinification: Cool fermentation in a combination of stainless steel tanks and traditional Fuder barrels; half fermented with natural yeasts, half with cultured yeasts; fermentation stopped by chilling

Bottling date: June 2017

Alcohol: 8.0%

Residual Sweetness: 42.4 grams/liter

Total Acidity: 8.4 grams/liter

UPC: 183103000082

