



Wehlener Sonnenuhr Vineyard

Winemaker Ernst Loosen

## DR. LOOSEN 2017 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.

### 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

**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

**Alcohol:** 8.0%

**Residual Sweetness:** 47.2 grams/liter

**Total Acidity:** 9.6 grams/liter

**UPC:** 183103000082



### FROM THE PRESS

[92] Stuart Pigott ([JamesSuckling.com](http://JamesSuckling.com))

"Succulent and spitzzy with very vibrant acidity with delicate peaches, apples and floras of some complexity. A long and fine finish with a ton of minerality." *June 2018*