



Wehlener Sonnenuhr Vineyard

Winemaker Ernst Loosen

# DR. LOOSEN

## 2016 Wehlener Sonnenuhr Riesling Spätlese



### 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 SPÄTLESE

The famous "sundial" vineyard produces the quintessential Mosel Riesling: delicate and refined, with racy minerality and endless charm. Spätlese is German for "late picked." It has more richness and body than Kabinett because the grapes are allowed to ripen for an extra week or more. The extra hang time on the vine allows for greater development of flavor and aroma.

### 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 stainless steel tanks and traditional Fuder barrels; half fermented with natural yeasts, half with cultured yeasts; stopped by chilling

**Bottling date:** July 2017

**Alcohol:** 8.5%

**Residual Sweetness:** 57.0 grams/liter

**Total Acidity:** 8.5 grams/liter

**UPC:** 183103000112

