



Wehlener Sonnenuhr Vineyard



Winemaker Ernst Loosen

DR. LOOSEN 2015 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 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 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 2015 VINTAGE

Under close to perfect conditions, we were able to harvest grapes with optimal must weights and acidity levels, producing wines in all quality levels. The vintage also gave us excellent yields, with a beautiful balance of ripeness and acidity. The wines are dense and concentrated, but with the delicate and graceful style of the Mosel.

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 2015

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: June 2016

Alcohol: 8.5%

Residual Sweetness: 62.0 grams/liter

Total Acidity: 9.2 grams/liter

UPC: 183103000112

