



## Dr Loosen

Two centuries of estate know-how and old vines yield a Spätlese of silk-textured richness and lift, where purity and detail outshine weight, inviting immediate pleasure and confident cellaring.



DR. LOOSEN



## Wehlener Sonnenuhr Riesling Spätlese 2022

Mosel, Germany

### Region and Vineyards

Wehlener Sonnenuhr is a crown-jewel **Middle Mosel** site perched above the village of Wehlen. Its precipitous, south-facing slopes maximize sunlight in a northerly climate, while **blue Devonian slate** acts as a thermal reservoir, fostering slow ripening and imparting a distinctive, slate-driven mineral edge. Elevations across the Mosel commonly span roughly 100-350 m, with gradients among Germany's steepest—factors that shape the region's hallmark delicacy and high natural acidity.

The vineyard's name—"sundial"—honors a 19th-century stone dial set into the slope to guide vineyard work, and it has come to symbolize wines of refinement and longevity. In Wehlener Sonnenuhr specifically, documented gradients reach **65-70%**, a testament to the extreme topography that yields concentrated yet ethereal Rieslings with bright fruit and shimmering minerality.

### Winemaking

This is **100% Riesling** from old, ungrafted vines (≈60 years on average) farmed sustainably. The warm, dry 2022 season demanded quick reactions and meticulous selection; despite slightly lower average must weights and softer acidity than recent years, the estate captured excellent fruit purity and an exceptionally well-integrated acid profile.

Fermentation was conducted **cool** in a combination of stainless-steel tanks and traditional large **Fuder** casks, with **half the must fermented by natural yeasts and half by cultured yeasts**. Bottled at **8.0% vol.**, with **63.5 g/L residual sugar** and **7.1 g/L total acidity**, the wine shows the classic Spätlese interplay of sweetness and freshness. (Aging type: inert steel and neutral large oak; duration not specified by the estate for this vintage.)

Alcohol :8,00 %

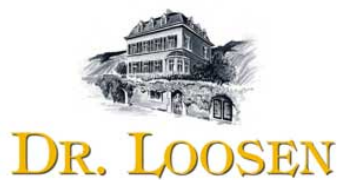
Composition: 100% Riesling



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# Wehlener Sonnenuhr Riesling Spatlese 2022

## Tasting Notes

- **Color:** Pale lemon-gold with green reflections; youthful brilliance.
- **Aroma:** White peach, Meyer lemon, tangerine blossom and hints of jasmine and crushed slate; subtle honeyed tones with air.
- **Palate:** Silky and buoyant; ripe stone-fruit generosity lifted by pinpoint acidity. Slate-etched minerality threads through a long, mouth-watering finish where sweetness and zest remain perfectly poised.

## Did you know?

The renowned **Sonnenuhr** ("sundial") vineyards of the Middle Mosel—Wehlener Sonnenuhr among them—took their names from large stone sundials placed in the sunniest sectors of top slopes in the early 1600s; parcels around them became prized for richer, longer-lived wines.

## Wine Pairing Ideas

- **Thai green curry with prawns:** Aromatic spice and coconut richness meet sweetness and acidity for a cooling, vibrant pairing.
- **Roast duck with orange glaze:** Citrus echoes the wine's zest; acidity refreshes the palate between succulent bites.
- **Seared scallops, lemon-butter & chives:** Sweetness flatters the scallops' sweetness; minerality accents the dish's delicacy.
- **Aged Comté:** Nutty, creamy depth harmonizes with the wine's honeyed fruit and bright finish.

### James Suckling (JS) : 94 Points (2022)



*Brimming with stone fruits with delicate floral honey and caramelized pear aromas. Ripe and generous, but with a lively acidity that keeps this moving briskly over the palate. Long finish in which creamy and crisp elements are beautifully balanced. Drink or hold. (8/2023)*

### Vinous (Antonio Galloni) (VN) : 93 Points (2022)



*The 2022 Riesling Wehlener Sonnenuhr Spätlese 2022, harvested without botrytis, shows a mere glimpse of lemon, almost of lemon balm, on the nose. The palate is sweet, referencing peach compote and citrus-laced gelee de fruit. The palate is fine and poised, always pricking with a lemon zestiness. The long, sweet finish is serenely balanced at around 55-60g/L of residual sweetness. (Sweet) (AK) (10/2023)*

### Wine Enthusiast (WE) : 91 Points (2022)



*Elegant and full of ripe apple, pear and peach flavors in an attractive, easygoing way. It is balanced, with enough complexity to keep it interesting, yet not too intellectual.*



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