

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.

Wehlener Sonnenuhr Riesling Spatlese 2024

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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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.

94 James Suckling

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)

93 vinous

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)

91 WineEnthusiast

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.