



**WEHLENER SONNENUHR**

*vay-len-er zon-en-ooer (The Sundial of Wehlen)*

The famous "Sundial" vineyard, in the village of Wehlen, produces the quintessential Mosel style of Riesling: delicate and refined, with racy minerality and endless charm. The distinctively light, blue slate soil gives the wines extraordinary finesse, incomparable purity of fruit and an exquisitely graceful finish. The extended maturation of the Wehlener Sonnenuhr GGR adds an extra dimension of complexity and depth to the wine's characteristically fine, focused structure.



The Wehlener Sonnenuhr GGR is selected from a parcel of our very oldest vines, some of which exceed 130 years old. This parcel bears the original *Gewann* (lieu-dit) name of *Im Laychen*, which is a dialect reference to the slate soil ("in the little slate vineyard").

**GROSSES GEWÄCHS RÉSERVE (GGR)**

At Dr. Loosen, we produce Grosses Gewächs (GG) Rieslings from 11 different single-vineyard sites. The GG designation means that the wine is dry and comes from a vineyard that has been classified as *Grosse Lage* (grand cru). The wines are fermented naturally in neutral oak casks, where they rest on the full lees for at least one year.



BLUE SLATE AND OLD VINES



SELECTIVE HAND-PICKING HEALTHY GRAPES FROM OLD VINES

From three of our very best vineyards, we also produce GG Réserve (GGR) Rieslings that mature in cask for two years, and then rest in bottle for three more years before release. This extended maturation is a return to the historical winemaking techniques of Ernst Loosen's paternal great-grandfather, Peter Loosen. It is a patient, unhurried approach that allows the wines the time to develop a harmonious depth and exquisite balance on their own, without any technological meddling. These wines are built for the ages and will cellar beautifully for many decades.



24 MONTHS OF MATURATION ON THE FULL LEES IN BARRELS AND ANOTHER 3 YEARS IN BOTTLE

**RATING**

[97] James Suckling 2015 vintage

*Super elegant and refined with great herbal delicacy, this is as graceful as dry Mosel riesling gets. Buy it also has deep slate foundations that give it imposing presence. I love the laser-beam, straight finish that shoots out in the direction of infinity. Drink or hold.*