



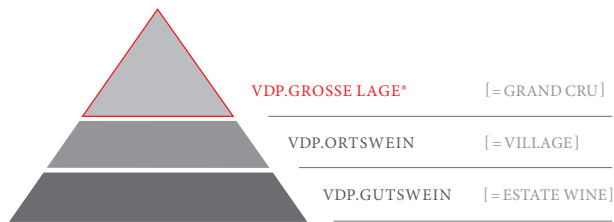
WEHLENER SONNENUHR

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

This is one of the greatest vineyards in the Middle Mosel. This precipitously steep, rocky vineyard consistently yields some of the most elegant and sophisticated white wines in the world. Citrus and white peach flavors predominate when the wines are young, turning to a pure expression of the mineral soil as they age.

SPÄTLESE

The Spätlese (“late picked”) designation means that the grapes get an extra week or two of hang time, which helps them develop higher ripeness and deeper flavors than Kabinett. The Erdener Treppchen Spätlese, from a truly “grand cru” vineyard in the village of Erden, is a fruit-driven Riesling that combines extraordinary concentration and length with bracing minerality.



3-TIER SYSTEM OF THE VDP.MOSEL

TECHNICAL INFO

- Grape Variety: 100% Riesling
- Appellation: Mosel
- Quality level: Prädikatswein Spätlese
- VDP Classification: VDP.Grosse Lage®
- Vineyard: Wehlener Sonnenuhr
- Soil: Blue slate soil
- Viticulture: Sustainable, according to strict German environmental regulations
- Picking method: Selective hand-picking



BLUE SLATE SOIL

Blue slate is the most typical type of slate in the Middle Mosel. Rich in potassium, it provides vital nutrients to the vines and gives the wines a pronounced mineral edge that enhances the naturally high acidity of Riesling. In addition to the heat-retaining blue slate soil, the vineyards are characterized by incredibly steep slopes, a favorable position near the river and excellent drainage.



PRESS

[89+] Wine Advocate 2019 vintage

The 2019 Wehlener Sonnenuhr Riesling Spätlese offers clear, ripe and honeyed fruit with crunchy slate aromas. Piquant and juicy on the palate, this is an intense, fruity and classy Spätlese with concise acidity that is sharp as a razor blade yet still needs to be better integrated. Tasted at the domain in September 2020.