

## Dr. Loosen Wehlener Sonnenuhr Riesling Spätlese Germany 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2021  
**GRAPE** Riesling  
**GEOGRAPHY** Europe  
**COUNTRY** Germany  
**LARGER REGION** Mosel

### Rationale

German Riesling often scares people after they take one look at the wine label but is actually among the easiest of all wine categories to understand—once you get the hang of them.

The basics are always shared logically:

1. Germany's thirteen wine regions are divided into forty districts called 'bereiche.'
2. Each bereiche is divided into 163 collections of vineyards, each called a 'grosslage.'
3. Every grosslage, in turn, is made up of individual vineyard sites, each called an 'einzellage.'

In this case, the region (Mosel) contains a village district (Wehlen) and a more specific vineyard (Sonnenuhr). (Note that the Germans usually add "er" to the name of the district so here it would be 'Wehlener.)

Lastly, the style of the wine is based on ripeness at harvest and is overlaid from driest to sweetest. Here, we have a 'Spätlese' which is a heavy kick past dry with perceptible tactile sweetness accompanied by ample acidity.

The Loosen family has been growing Riesling and producing wine in the Mosel Valley for over 200 years. The current owner, Ernst "Erni" Loosen, assumed ownership in 1988, embarking on a quest to greatly improve the quality and international reputation of the estate, the Mosel region, and Riesling in general. The famous "sundial" vineyard, in the village of Wehlen, produces quintessential Mosel Riesling Kabinett: elegant and refined, with a racy texture and boundless allure. This precipitously steep and rocky vineyard, made of classic blue slate, gives the wines a delicate yet crisp acidity that perfectly balances the pure peach and lemon fruit.

### Sight

**BRIGHTNESS** Star Bright  
**CLARITY** Clear  
**COLOR DEPTH** Medium  
**COLOR** Yellow  
**HIGHLIGHTS** Green  
**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Medium Sweet  
**ACID** High  
**ALCOHOL** Low  
**PHENOLS** None  
**TEXTURE** Lean / Tart  
**FINISH** Long  
**COMPLEXITY** High

### Aroma & Taste

**CITRUS FRUIT** Lemon • Meyer Lemon • Grapefruit (Pink) • Tangerine *Condition: Fresh, Ripe*  
*Part: Flesh, Peel / Zest*

**TREE/VINE FRUIT** Pear (Green) • Apple (Green) • Apple (Yellow) • Pear (Yellow/Brown)  
*Condition: Fresh, Ripe*

**STONE FRUIT** Peach (Yellow) • Nectarine (White) • Nectarine (Yellow) • Peach (White)  
*Condition: Ripe, Fresh*

**TROPICAL FRUIT** Mango • Pineapple • Guava *Condition: Under Ripe / Tart*

**FLORAL** Honeysuckle • Jasmine *Condition: Fresh*

**HERBAL** Lemon Grass • Basil • Saffron • Chamomile • Verbena

**OTHER SPICES** Ginger Powder • Sesame / Candy • Honey

**INORGANIC EARTH** Mineral / Rock • Petrol / TDN • Flint / Slate

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Neutral / Large Oak