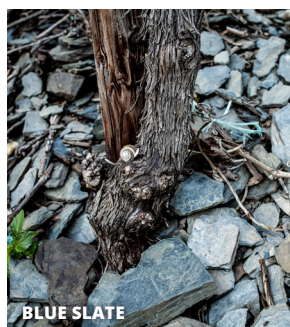


3-TIER SYSTEM OF THE VDP.MOSEL



SPÄTLESE



BLUE SLATE



SELEKTIVE HAND-LESE  
AUS GESUNDEN TRAUBEN

### The 2019 Vintage

The 2019 vintage was characterized by an unprecedented heatwave that struck Europe in August with temperatures over 35°C. All in all, the weather conditions were challenging in 2019. On the Mosel there was not much rain in the time from January until September. Fortunately, we had smaller rain events almost every time when the vines were on the verge to drought stress. This Dr. Loosen Wehlener Sonnenuhr Riesling 2019 from the Mosel region of Germany is juicy, with a succulent mouth feel, zippy acidity and lingering finish. Spätlese (a.k.a. late harvest) is produced with grapes that have reached a certain ripeness level that is dictated by German wine law. It is one of the best wines you can find to pair with Thai cuisine or other spicy dishes as it does an amazing job of balancing out the heat of the spice.

### 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

[Rating: 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.*