



Weingut Zach. Bergweiler-Prüm Erben, Dr. Loosen

2018 WEHLENER SONNENUHR RIESLING KABINETT



ABOUT THE ESTATE

Weingut Zach. Bergweiler-Prüm Erben is Mosel winemaker Ernst Loosen's exploration of the historical winemaking traditions of his family. This singular project pays tribute to Ernst's maternal great-grandfather, who was a major Mosel wine producer at the turn of the 20th century. Born in 1861, Zacharias Bergweiler built a substantial wine estate in the village of Wehlen and subsequently married into the other highly successful wine family of the village: the Prüm family. The wines are grown and produced according to the extremely patient and low-intervention practices used in the time of Zacharias, when German Rieslings enjoyed their greatest reputation around the world.

WEHLENER SONNENUHR RIESLING KABINETT

The classic blue slate soil of the renowned "sundial" vineyard, in the village of Wehlen, produces Rieslings that are uniquely delicate and refined, with a vibrant, racy texture. This Kabinett was selectively harvested from a parcel of 130-year-old, ungrafted vines that was handed down by Zacharias. Picked at optimal Kabinett ripeness early in the harvest, the grapes were gently pressed in a restored basket press from 1910, then fermented and matured for 24 months in a traditional 1,000-liter Fuder cask.

THE 2018 VINTAGE

The 2018 Mosel harvest was the earliest ever recorded at that time. But there was also early budbreak and flowering, allowing for a normal fruit development period before harvest. The summer experienced long periods of drought and hot temperatures, but we had no vine damage from the lack of water. A few rain events throughout the summer saved us, as did our prized old vines, which have deep root systems to get them through periods of water stress. Overall, the vintage was characterized by good yields, healthy fruit, and very good quality.

TECHNICAL INFO

GRAPE VARIETY: 100% Riesling

SOIL TYPE: Blue Devonian slate

AGE OF VINES: 130 years; ungrafted

HARVEST METHOD: Selective hand picking

VINIFICATION: Gentle pressing in a basket press; native yeast fermentation in a traditional Fuder barrel; fermentation stopped by chilling

MATURATION: Matured for 24 months in barrel on the full lees; no bâtonnage; no fining; light filtration before bottling; held four years in bottle before release

ALCOHOL: 9.5%

TOTAL ACIDITY: 8.9 grams/liter

RESIDUAL SWEETNESS: 31.2 grams/liter

TOTAL PRODUCTION: 1200 bottles

Dr. Loosen

Zach. Bergweiler-Prüm Erben, Wehlen a. d. Mosel