



## Weingut Zach. Bergweiler-Prüm Erben, Dr. Loosen 2019 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 2019 VINTAGE

The 2019 Mosel Riesling vintage faced another year of extreme weather, marked especially by a severe August heat wave and prolonged drought conditions. Despite the challenges, Riesling's resilience shone through, producing a lower-yielding but fully ripe crop with vibrant aromatics and pronounced acidity. Scattered rains and cooler September temperatures helped the fruit ripen well, although late-September rains caused botrytis, requiring fast, selective harvesting. In the cellar, the wines show ripe density similar to 2018, but with brighter acidity for better structure. The result is a vintage with exuberant fruit, excellent balance, and strong aging potential.

### 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:** 8.5 grams/liter

**RESIDUAL SWEETNESS:** 28.5 grams/liter

**TOTAL PRODUCTION:** 1200 bottles

**Dr. Loosen**

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