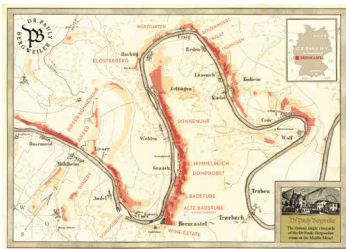


Dr. Pauly Bergweiler

WEHLNER SONNENUHR

Riesling Kabinett 2021



"Wehlener Sonnenuhr" (Sundial of Wehlen) is a vineyard located in the heart of the Middle Moselle wine region, directly opposite the well-known wine village of Wehlen. The small south-southwest-facing terraces reach up to 250 meters above sea level. Bluish-grey, primarily stony slate from the Devonian Period combined with deposits of loess and quartzite result in very mineraly wines. The increased work demanded by cultivating the steepest area right around the sundial is rewarded each year.

WEHLNER SONNENUHR — The famous "Sundial" vineyard facing the small town of Wehlen across the Mosel produces very full-bodied, luscious wines. The vineyard's site is as perfect as it gets. It is located in the middle of a long steep curved slate slope, which stretches five kilometers from Bernkastel to Zeltingen. The precious wines from the Sonnenuhr vineyard led to a solid regional economic foundation, and the citizens of Wehlen, mostly the Bergweilers and Pruems, were able to build a suspension bridge, which is today a historical monument and, like the sundial, a local landmark.



LOCATION

Wehlener Sonnenuhr



ESTATE

Dr. Pauly Bergweiler



VARIETALS

100% Riesling Kabinett



SWEETNESS

ALCOHOL: 8.5%

RES. SUGARS: 59.5 G/L



ACIDITY

ACIDITY: 9.1 G/L



VINES &
VITICULTURE

This long steep curved slate slope with a South-South-West orientation consists of mostly Devon slate residual soils with varying parts of topsoil and mineral stone.



TASTING
NOTES

Due to its individual slatestone notes it is straight ahead and complex at the same time. The smell reminds to citrus-fruit and pieplant. The taste is well balanced in natural sweetness and acidity. The finish is acidity driven and makes this Riesling easy to drink.



Food Pairing: A perfect match for spicy asian cuisine. Try it with wok-fried rice and vegetables.



Vegetables



Exotic/Spicy



UPC: 8 83122 77202 0
12pk / 750mL

