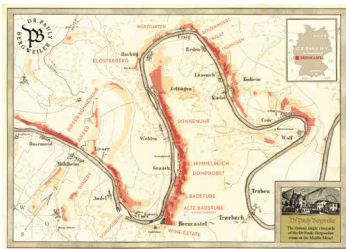


Dr. Pauly Bergweiler

WEHLENER SONNENUHR

Riesling Spätlese 2020



"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.

WEHLENER 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 Spätlese



SWEETNESS

ALCOHOL: 7.5%

RES. SUGARS: 91.3 G/L



ACIDITY

ACIDITY: 8.8 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

The Sonnenuhr has a fresh and straight forward late harvest character. Ripe yellow stone fruit (vineyard peach, apricot) and tropical fruit (pineapple, mango) are underlined by the fine mineraly terroir of Wehlen.



Food Pairing: This Riesling is a great food wine. Try it with marinated chicken and bell-pepper-mango chutney with rice.



Marinated Chicken



Exotic/Spicy



UPC: 8 83122 77302 7
12pk / 750mL

