



SYBILLE KUNTZ
Weingut



2015 **SYBILLE KUNTZ®** Mosel-Riesling Qualitätswein trocken

Alcohol 12,0 Vol%, Residual sugar 7,7 g/l, Acidity 8,9 g/l.

General:

Riesling *Qualitätswein* is our basic wine of particular quality. The steep-sloped vineyards are located in Kues in the single vineyard sites Kardinalsberg and Weisenstein. The vines of the Riesling *Qualitätswein* are up to 40 years old and managed under organic farming methods. We allow a spontaneous cover crop to grow in the rows which keeps useful and harmful creatures in a natural balance. Low yield is assured through the pruning of the vines to 8–10 buds/vine. At the end of June, shortly after blossom, manual shoot thinning is done as well as removal of leaves and secondary shoots in the grape zone.

This results in light-weight, small-berried grapes perfectly exposed to the sunrays. Total yield amounts to 50–60 hl/ha, which is about a bottle of Riesling per vine. What is important for the timing of the harvest is to reach physiological ripeness in mid-October, with sugar readings of minimum 90° Oechsle (Specific gravity 90° = 1,090 kg/l or 22,5° Brix).

The grapes are collected during harvest in small crates to ensure that they reach the cellar undamaged. In the closed tank press skin maceration lasts 1–2 hours to enhance natural aroma extraction. After an average 12-hour sedimentation period the juice is moved into the fermenter. Vinification takes place in stainless-steel tanks at temperatures of between 16° to 18° C. Initially, fermentation is temperature-controlled; the entire fermentation process covers a period of 6 to 8 weeks. The wine is kept on its fine lees until spring, when filtration takes place. Bottling is done in late spring of the year following harvest.

2015 Vintage:

A fantastic summer with glorious sunshine, healthy grapes and a long yeast contact provide the very best conditions for the 2015 SYBILLE KUNTZ Mosel-Riesling vintage.

Exclusively Riesling and no other type of grape grows in our 15 hectares of vineyards in Lieser on the Moselle. Primarily steep slopes with slate soil form the basis on which Riesling has been cultivated for centuries.

We are proud to carry forward the craftsmanship of our family tradition. The one thing that has changed in the last decades is the use of technical equipment for the vineyard management. Today we cultivate the soil with mechanical assistance and the steep slopes with a special crawler system. Certified organic winegrowers since 2013, we have extended our operation to biodynamic farming in 2016 – another significant step towards achieving our goals of natural wine growing and natural wine production.

Detailed Information on the Wine:

Potential alcohol: 95 g/l	Tasting profile: Dry
Actual alcohol: 12,0%	Ripeness of grapes: Ripe, healthy grapes
Residual sugar: 7,7 g/l	Age of vines: Until 40 years
Total acidity: 8,9 g/l	Inclination: 40–60%
pH: 3,1	Village: Kues
Botrytis: None	Vineyard: Kardinalsberg and Weisenstein
Chaptalization: No	Glass: Zalto Universal
Malolactic: No	

Comments:

Tim Atkin: "This is only the 'entry point' Riesling in Sybille Kuntz's range, but it's enjoyably fresh, pithy and crisp with green apple acidity and a taut, refreshingly dry finish. The ripeness of the year makes this quite a full flavoured style."