



**SYBILLE KUNTZ**  
Weingut



## 2011 SYBILLE KUNTZ Mosel-Riesling Auslese feinherb

Alcohol 13,0 Vol%, Residual sugar 24,8 g/l, Acidity 6,7 g/l.

### General:

The grapes that are used to make this wine are picked from the best and oldest vineyard parcels of the Niederberg-Helden, a single vineyard site (designated an Erste Lage or "First Growth" site) managed under organic farming methods. The low yield of these vineyards results in a high concentration of aroma and taste. In the steepest vineyards, on stony slate soil grow these great and rich Riesling wines of extreme minerality and concentration.

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 6–8 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, followed by green harvest in August.

This results in light-weight, small-berried grapes perfectly exposed to the sunrays. Total yield amounts to 20 hl/ha, which is about 400 ml per vine. What is important for the timing of the harvest is to reach physiological ripeness in the last week of October, with sugar readings of 120° Oechsle (Specific gravity 120° = 1,120 kg/l or 28,5 ° 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.

### 2011 Vintage:

The 2011 vintage was one of the best of this century. We were able to harvest all quality levels from *Qualitätswein* to *Kabinett* and all the way to *Beerenauslese* and *Trockenbeerenauslese*. The growing season was a very long one, with a cool spell in the summer but a very warm September and a magic, golden October. Still, we lived a moment of anxiety on the 26th of August, when a heavy hail storm hit our vineyards just after we had completed our green harvest. Nevertheless, the next day we had all our people go through the vineyards to remove the damaged berries from the grapes. Luckily, we had a warm September and nothing but sunshine in October. The result was a low yield and beautifully ripe grapes. 2011 is a powerful, ripe and elegant vintage with a balanced and delicate acidity.

### Detailed Information on the Wine:

<b>Potential alcohol:</b>	120 g/l	<b>Tasting profile:</b>	Off-dry
<b>Actual alcohol:</b>	13,0%	<b>Ripeness of grapes:</b>	Ripe, healthy grapes
<b>Residual sugar:</b>	24,8 g/l	<b>Age of vines:</b>	40–90 years
<b>Total acidity:</b>	6,7 g/l	<b>Inclination:</b>	60–75%
<b>pH:</b>	3,2	<b>Village:</b>	Lieser
<b>Botrytis:</b>	24–40%	<b>Vineyard:</b>	Niederberg-Helden
<b>Chaptalization:</b>	No	<b>Designation:</b>	Erste Lage or "First Growth" site
<b>Malolactic:</b>	No	<b>Glass:</b>	White burgundy glass

### Comments:

Wine Spectator: "This lively, powerful white features an essence of slate and sea salt fringed by touches of anise. Notes of wild berry and red currant show in mix, finishing a touch off-dry, with accents of chamomile and candied ginger. Drink now through 2025. Score: 92"