



**SYBILLE KUNTZ**  
Weingut



## 2011 SYBILLE KUNTZ Mosel-Riesling Beerenauslese edelsüß

Alcohol 13,5 Vol%, Residual sugar 111,0 g/l, Acidity 7,7 g/l.

### General:

The *Beerenauslese* is the next step up from the Auslese level a berry selection from fully ripe and sundried Riesling grapes, selected on site, berry for berry. All our grape pickers are briefed right at the beginning of harvest to view and sort the right berries already in the vineyards into the separate boxes.

Collected from the Niederberg-Helden, a single vineyard site (designated an Erste Lage or "First Growth" site). The vines were planted in the 1920's and are mostly ungrafted. At 70% steepness of the slope the midday sun is positioned almost vertically above the vines and the Mosel River reflects the sun with mirror-like intensity. This causes the dehydration of the grapes to the state of raisins.

In 2011 our Beerenauslese reached an Oechsle level of an incredible 160° (Specific gravity 160° = 1,160 kg/l or 36,5 ° Brix). It fermented to 13,5% Alcohol and had still 111 g/l residual sugar. The mazeration time in the small hydropress takes 1–2 hours to stimulate the natural aroma extraction. Sedimentation is 12 hours then the juice is moved to the fermenter. Vinification is in a small stainless steel tank at 15° C. Fermentation lasts 12 weeks. After racking the wine matures on its fine lees until the diatomaceous earth filtration at the end of March.

This rare Riesling is not available in every vintage. It is undeniably the very best that Mosel Riesling grapes are able to bring forth. These wines have built the world-wide reputation of Mosel Rieslings. Since centuries these wines have been much sought after, because their concentration, aroma and diversity make them unique in the world, giving them virtually unlimited ageing potential.

### 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> 160 g/l	<b>Tasting profile:</b> Sweet
<b>Actual alcohol:</b> 13,5%	<b>Ripeness of grapes:</b> 50% dehydrated raisin
<b>Residual sugar:</b> 111,0 g/l	<b>Age of vines:</b> 60–90 years
<b>Total acidity:</b> 7,7 g/l	<b>Inclination:</b> 60–75%
<b>pH:</b> 3,2	<b>Village:</b> Lieser
<b>Botrytis:</b> 60–80%	<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: "Delicate floral notes lead to dried apricot, guava, toasted peach and baked pineapple flavors, which feature a hint of smoke. The long finish feature beeswax and honey accents. Drink now through 2036. Score: 91"

Jancis Robinson: "Gosh, I am not sure I have ever tasted a Beerenauslese that is this potent ...? Bright copper colour. Exciting paprika nose. Very rich indeed. This, by the way, comes in a full 75cl bottle! Lovely balance of pronounced sweetness plus racy acidity and a touch of quinine kick. Not ready yet but a really exciting balance. Long. So vibrant!"