



SYBILLE KUNTZ
Weingut



2015 **SYBILLE KUNTZ®** Mosel-Riesling Auslese feinherb

Alcohol 12,5 Vol%, Residual sugar 46,0 g/l, Acidity 9,9 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.

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:	125 g/l	Tasting profile:	Off-dry
Actual alcohol:	12,5%	Ripeness of grapes:	Entirely ripe, healthy grapes
Residual sugar:	46,0 g/l	Age of vines:	40–90 years
Total acidity:	9,9 g/l	Inclination:	60–75%
pH:	3,3	Village:	Lieser
Botrytis:	25–40%	Vineyard:	Niederberg-Helden
Chaptalization:	No	Designation:	Erste Lage or "First Growth" site
Malolactic:	No	Glass:	Zalto Universal

Comments:

Tim Atkin: "One of a series of delicious releases from Sybille Kuntz in 2015, this is rich, but not heavy in the slightest, handling its 50 odd grams of residual sugar with ease, thanks to its thrillingly vivid acidity. Honey, spices, lime and remarkable palate length are the hallmarks of this classic-meets-modern Mosel style."