



**SYBILLE KUNTZ**  
Weingut



## 2015 **SYBILLE KUNTZ®** Mosel-Riesling Kabinett trocken

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

### General:

*Kabinett* is the basic wine in the superior quality wine category (Qualitätswein mit Prädikat) defined by the German Wine Law. It is gained mainly from old vines managed under organic farming methods in the Pauls Valley, a side valley formed by the River Mosel some thirty-five thousand years ago. Today it is part of the single vineyard site Lieser Schlossberg. Picking is done a little later than the Qualitätswein. A dry, aromatic and elegant wine.

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 100° Oechsle (Specific gravity 100° = 1,100 kg/l or 24,0 ° 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:

<b>Potential alcohol:</b> 96 g/l	<b>Tasting profile:</b> Dry
<b>Actual alcohol:</b> 12,0%	<b>Ripeness of grapes:</b> Ripe, healthy grapes
<b>Residual sugar:</b> 8,8 g/l	<b>Age of vines:</b> Until 40 years
<b>Total acidity:</b> 8,8 g/l	<b>Inclination:</b> 40–60%
<b>pH:</b> 3,2	<b>Village:</b> Lieser
<b>Botrytis:</b> None	<b>Vineyard:</b> Schlossberg
<b>Chaptalization:</b> No	<b>Glass:</b> Zalto Universal
<b>Malolactic:</b> No	

### Comments:

Tim Atkin: "A little less concentrated than the Spätlese release (as you'd expect) but this has the focus and freshness that are typical of all of Sybille Kuntz's 2015s. Citrus, green tea and spring flower notes are underpinned by mineral acidity and stony, mouthwatering crispness. As pure as Riesling gets."