



SYBILLE KUNTZ
Weingut



2011

SYBILLE KUNTZ Mosel-Riesling Trockenbeerenauslese edelsüß

Alcohol 7,0 Vol%, Residual sugar 380,0 g/l, Acidity 11,6 g/l.

General:

The *Trockenbeerenauslese* is the final step in the quality pyramid. 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. The hand selected raisins have to be so dry that you can hear them when they drop into the crate.

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 Trockenbeerenauslese reached an Oechsle level of an amazing 220° (Specific gravity 220° = 1,220 kg/l or 50,0 ° Brix). It fermented to 7,0% Alcohol and had still 380 g/l residual sugar. To get 400 l of juice we have picked, viewed and sorted way over 1,000,000 raisins. Fermentation for the yeast is very difficult, because the juice is so thick. It took a long time, was very slow and finished late into the year 2012.

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 precious wines have been much sought after, they are in fact unique in the wine world. Their concentration, aroma and diversity give them an almost eternal aging 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:

Potential alcohol: 220 g/l	Tasting profile: Sweet
Actual alcohol: 7,0%	Ripeness of grapes: 100% dehydrated raisin
Residual sugar: 380,0 g/l	Age of vines: 60–90 years
Total acidity: 11,6 g/l	Inclination: 60–75%
pH: 3,4	Village: Lieser
Botrytis: 100%	Vineyard: Niederberg-Helden
Chaptalization: No	Designation: Erste Lage or "First Growth" site
Malolactic: No	Glass: White burgundy glass

Comments:

Wine Spectator: "Viscous, buttery and rich, with a surplus of brioche, cream, ripe pineapple, dried apricot and peach flavors that are balanced and fresh. Quite voluptuous, featuring a luscious finish filled with ginger and spice."

Drink now through 2045. Score: 93"