



SYBILLE KUNTZ

Weingut

Hugh Johnson Pocket Wine Book 2018:

“Progressive individual organic estate at Lieser especially Niederberg-Helden vineyards. Intense wines, one of each ripeness category, intended for gastronomy, listed in many top restaurants.”

2016 Mosel-Riesling Kabinett trocken

Alcohol 12,0 Vol%, Residual sugar 6,3 g/l, Acidity 6,4 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 farmed according to biodynamic principles 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 cultivate 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 40 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 around 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 a few hours to enhance natural aroma extraction. After an average 12-hour sedimentation period the juice is moved into the fermenter. Vinification starts with indigenous yeast and 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 lees until filtration in spring.

2016 Vintage:

The vintage 2016 was finally much better than expected. The excessively wet spring with its considerable empairments for vine growth was quickly forgotten when it got really hot in the summer and the intense sunshine brought a golden October that lasted into the harvest. Especially the dry Riesling wines benefited from the low botrytis of this vintage. The wines show impressive aromatics and complex structure.

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.

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:	99 g/l	Tasting profile:	Dry
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	6,3 g/l	Age of vines:	Until 40 years
Total acidity:	6,5 g/l	Inclination:	40–60%
pH:	3,2	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, biodynamic, Vegan
Closure:	Stelvin		

Comments:

“Real breath of nose – as though you were running through a meadow full of wild spring flowers. Light and lively. This has the lift and precision that the Riesling trocken lacks. Well done! Super juicy – this would make a lovely aperitif already. 12 %. Drink 2017-2022. 17 Points”

Jancis Robinson 2017



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