



SYBILLE KUNTZ

Weingut

Hugh Johnson Pocket Wine Book 2020:

"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."

2018 Mosel-Riesling Spätlese trocken

Alcohol 13,5 Vol%, Residual sugar 4,4 g/l, Acidity 5,5 g/l.

General:

Spätlese ("late harvest") is, as its designation indicates, picked late, usually at the end of October, in the Niederberg-Helden a single vineyard site (designated an Erste Lage or "First Growth" site). In these steep sloped vineyards grow old vines (60–100 years), planted in the middle of the last century, partly ungrafted and farmed according to biodynamic principles. The grapes have a long ripening phase, hence the sugar reading at harvest is higher, as is the aroma potential. A Riesling hardly to be topped in terms of density and expression. A dry and truly exquisite 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 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 25 hl/ha, which is about 500 ml per vine. What is important for the timing of the harvest is to reach physiological ripeness in mid-October, with sugar readings of around 110° Oechsle (Specific gravity 110° = 1,110 kg/l or 26,0° 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.

2018 Vintage:

The SYBILLE KUNTZ Mosel-Riesling vintage 2018 tastes sensational. The wines are intense, complex and show great structure for a long ageing potential. And this on every quality category level. We believe it is one of the best vintages of our career so far.

Warm, sometimes intense temperatures over the entire summer gave the grapes excellent growing conditions to complete their ripeness levels to perfection. Always interrupted by some rain showers at the right time to make it bearable for the people and the vines and yet stimulate the vines to their top performance.

The results are outstanding Riesling wines in all categories from *Qualitätswein* up to *Beerenauslese*. The Riesling wines taste wonderfully fresh and luscious, balanced and long.

Detailed Information on the Wine:

Potential alcohol:	113 g/l	Tasting profile:	Dry
Actual alcohol:	13,5 %	Ripeness of grapes:	Ripe, yellow grapes
Residual sugar:	4,4 g/l	Age of vines:	60 - 100 years
Total acidity:	5,5 g/l	Inclination:	50–60%
pH:	3,28	Village:	Lieser
Botrytis:	None	Vineyard:	Niederberg-Helden
Chaptalization:	No	Designation:	<i>Erste Lage</i> or „First Growth“ site
Malolactic:	No	Tasting glass:	Zalto Universal
Closure:	Stelvin or Cork	Certification:	Organic, Biodynamic, Vegan

Comments:

"Quite deep honeyed straw colour. Miraculously pungent and concentrated. This is as like a traditional Mosel Riesling as an Amontillado sherry is. Such concentration and extract! But not obvious alcohol. The slaty slope and nothing but the slaty slope. Enjoy Sybille's story in the new film about women in wine. There is sheer hard work in this wine. Floral and mineral tincture. For food - or you could just sip it and marvel at what well-tended biodynamic Riesling can do. 13.5 %. Drink 2019-2029. 17.5 Points"

Jancis Robinson 2019



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