



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 Qualitätswein trocken

Alcohol 12,5 Vol%, Residual sugar 8,7 g/l, Acidity 6,2 g/l.

General:

The *Qualitätswein* is the first quality category to be harvested. The plots are in Lieser and Kues, planted with „young“ vines of up to 40 years of age. The slope is 30-50 % incline, the soil is a mix of slate and a little bit of quartz. The farming principles are biodynamic. 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 50 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 90° Oechsle (Specific gravity 90° = 1,090 kg/l or 22,5° 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 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:	105,3 g/l	Tasting profile:	Dry
Actual alcohol:	12,5 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	8,7 g/l	Age of vines:	Until 40 years
Total acidity:	6,2 g/l	Inclination:	40–60%
pH:	3,25	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"Very pure and lively. Such precision! A little lighter and drier than the Kabinett trocken, with the same exuberance but not quite the persistence and concentration. Cape gooseberry flavours. A flirtatious kick on the finish. 12.5 %. Drink 2019-2023. 16.5 Points"

Jancis Robinson 2019



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