



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 Kabinett trocken

Alcohol 13,0 Vol%, Residual sugar 6,9 g/l, Acidity 6,0 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. The heat is collected here like in a parabolic mirror. The soil is 100% blue devonian shale and adds particular mineral notes into the wines.

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.

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:	109,8 g/l	Tasting profile:	Dry
Actual alcohol:	13,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	6,9 g/l	Age of vines:	40 - 60 years
Total acidity:	6,0 g/l	Inclination:	40–60°
pH:	3,28	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"Nutty nose with perfectly ripe and crunchy fruit. Some may object to the slight residual sugar but the balance is delightful. Such purity and exuberance combined. Pure, fully ripe 21st-century Mosel Riesling – much more concentrated than of old. Admirably long. 13 %. Drink 2019-2025. 17 Points"

Jancis Robinson 2019



DE-ÖKO-039
Deutsche
Landwirtschaft

