



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 Beerenauslese edelsüss

Alcohol 13,5 Vol%, Residual sugar 94,4 g/l, Acidity 8,4 g/l.

General:

The *Beerenauslese* is the next step up from the *Auslese* level a berry selection from fully ripe and sundried Riesling grapes, selected on site, berry for berry. 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.

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 *Beerenauslese* reached an Oechsle level of an incredible 160° (Specific gravity 160° = 1,160 kg/l or 36,5 ° Brix). It fermented to 13,5% Alcohol and had still 111 g/l residual sugar. The mazeration time in the small hydropress takes 1-2 hours to stimulate the natural aroma extraction. Sedimentation is 12 hours then the juice is moved to the fermenter. Vinification is in a small stainless steel tank at 15° C. Fermentation lasts 12 weeks. After racking the wine matures on its fine lees until the diatomaceous earth filtration at the end of March.

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 wines have been much sought after, because their concentration, aroma and diversity make them unique in the world, giving them virtually unlimited ageing potential.

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:	149,4 g/l	Tasting profile:	Dessert wine
Actual alcohol:	13,5 %	Ripeness of grapes:	Ripe, botrytis grapes
Residual sugar:	94,4 g/l	Age of vines:	60-100 years
Total acidity:	8,4 g/l	Inclination:	60-75%
pH:	3,44	Village:	Lieser
Botrytis:	60-80 %	Vineyard:	Niederberg-Helden
Chaptalization:	No	Designation:	<i>Erste Lage</i> or „First Growth“ site
Malolactic:	No	Tasting glass:	Zalto Universal
Closure:	Cork	Certification:	Organic, Biodynamic, Vegan

Comments:

"Greenish bright straw colour. Intense, almost exotic (dried apricots?) nose. Still with massive acidity and a fairly rich undertow. I'd age this for a little while to allow the pungent flavours and the acidity to marry. Those who cannot abide any obvious residual sugar in their German Rieslings should give this a wide berth, but others will appreciate the intensity and the balance. This has massive extract and persistence as well as a beautiful array of fruit and tropical-flower aromas. It's just a bit unformed for now. 13.5 %. Drink 2020-2026.16,5+Points"

Jancis Robinson 2019



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