SYBILLE KUNTZ
Weingut

2017
Mosel-Riesling
Spätlese trocken

Alcohol 12,5 Vol%, Residual sugar 7,4 g/l, Acidity 8,3 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.

2017 Vintage:

The 2017 vintage is small and fine. It was the smallest harvest in 50 years. Late frost in May and hail in August had drastically reduced the amount harvested. Fortunately and as a result of the low yield, the quality is sensationally good.

The manual work in the vineyard is essential in biodynamic viticulture, as is the manual harvest. This allows us to clearly identify the individual quality levels by sorting the grapes and berries already on the steep slope.

From the vintage 2017 we were able to work out all quality levels from *Qualitätswein* to *Trockenbeerenauslese*, which is not possible every year. As always, the rare, noble-sweet Rieslings need longer for the necessary bottle maturity.

Detailed Information on the Wine:

Potential alcohol:	105 g/l	**Tasting profile:**	Dry
Actual alcohol:	12,5 %	**Ripeness of grapes:**	Ripe, yellow grapes
Residual sugar:	7,2 g/l	**Age of vines:**	60 - 100 years
Total acidity:	6,5 g/l	**Inclination:**	50–60%
pH:	3,16	**Village:**	Lieser
Botrytis:	None	**Vineyard:**	Niederberg-Helden
Chaptilization:	No	**Designation:**	*Erste Lage or „First Growth" site*
Malolactic:	No	**Tasting glass:**	Zalto Universal
Closure:	Stelvin or Cork	**Certification:**	Organic, Biodynamic, Vegan

Comments:
"Extremely intense nose leaps out of the glass in golden, super-ripe mode. But look at the alcohol! Feel that acidity! This is a finely wrought baby. So thrilling! This is going to be truly great wine, and a non truly great price. Throbbing finish. Seize it. I have taste proof of how long these wines last. I may well be underestimating its active life. 12.5 %. Drink 2019-2030. 17.5 Points+"
Jancis Robinson 2018

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VEGAN