



SYBILLE KUNTZ

Weingut

Hugh Johnson Pocket Wine Book 2019:

"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."

2017 Mosel-Riesling Kabinett trocken

Alcohol 12,0 Vol%, Residual sugar 7,8 g/l, Acidity 8,3 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.

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:	99 g/l	Tasting profile:	Dry
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	7,8 g/l	Age of vines:	40-60 years
Total acidity:	8,3 g/l	Inclination:	40–60°
pH:	3,22	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"Cool, green, stony", complex and rather wild nose. Very much its own wine – no carbon copy of an accepted style. Finishes dry after a panoply of fruit and veg flavours. Really very exciting. Long and neat and this should continue to develop extra layers. Great stuff! Vindicates the Kabinett style. 12 %. Drink 2018-2026. 17 Points"
Jancis Robinson 2018



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