



# 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 Auslese feinherb

Alcohol 11,5 Vol%, Residual sugar 51,5 g/l, Acidity 9,3 g/l.

### General:

The *Auslese* grapes that are used to make this wine are picked from the best and oldest vineyard parcels of 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 low yield of these vineyards results in a high concentration of aroma and taste. In the steepest vineyards, on stony slate soil grow these great and rich Riesling wines of extreme minerality and concentration. 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 20 hl/ha, which is about 400 ml per vine. What is important for the timing of the harvest is to reach physiological ripeness in the last week of October, with sugar readings of 120° Oechsle (Specific gravity 120° = 1,120 kg/l or 28,5° 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.

### 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:

<b>Potential alcohol:</b>	119,3 g/l	<b>Tasting profile:</b>	Off-dry
<b>Actual alcohol:</b>	11,5 %	<b>Ripeness of grapes:</b>	Ripe, botrytis grapes
<b>Residual sugar:</b>	41,5 g/l	<b>Age of vines:</b>	60-100 years
<b>Total acidity:</b>	7,8 g/l	<b>Inclination:</b>	60–75%
<b>pH:</b>	3,31	<b>Village:</b>	Lieser
<b>Botrytis:</b>	25–40 %	<b>Vineyard:</b>	Niederberg-Helden
<b>Chaptalization:</b>	No	<b>Designation:</b>	<i>Erste Lage</i> or „First Growth“ site
<b>Malolactic:</b>	No	<b>Tasting glass:</b>	Zalto Universal
<b>Closure:</b>	Cork	<b>Certification:</b>	Organic, Biodynamic, Vegan

### Comments:

*"Smells rich and is still quite tight on the finish. Needs lots of time, and careful food matching – or just sipping without food at the end of a meal (which I intend to do tonight). Clean and fresh as a whistle – like crunching into the sweetest citrus fruit. Very long. 11.5 %. Drink 2021-2034. 17 Points"*

Jancis Robinson 2018



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