



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."

2019 Mosel-Riesling Kabinett trocken

Alcohol 13,0 Vol%, Residual sugar 6,6 g/l, Acidity 7,3 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.

2019 Vintage:

Vintage 2019 was the second summer of the century in a row with fantastic Rieslings and enormous aging potential. The warm growing season with dry periods during the summer brought an outstanding ripeness of the Riesling grapes.

The cool autumn nights during the harvest ensured excellent aroma profiles and good mature acidity levels. Due to the high temperatures during the summer months, the berries stayed rather small and had little juice, but the grapes showed even more intensity in taste. The result are dense, classy Rieslings of all quality levels up to Beerenauslese.

The SYBILLE KUNTZ Mosel-Rieslings taste wonderfully fresh and balanced, very aromatic and complex.

Detailed Information on the Wine:

Potential alcohol:	106,9 g/l	Tasting profile:	Dry
Actual alcohol:	13,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	6,6 g/l	Age of vines:	40 - 60 years
Total acidity:	7,3 g/l	Inclination:	40–60°
pH:	3,05	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"Nose not yet as expressive as the entry-level trocken 2019 from this estate. But even finer on the palate, with refined fruit and a polished texture. Some pungent notes on the end and a panoply of flavours including most obviously passion-fruit and dill on the finish. This really opens out to a peacock's tail. 13 %. Drink 2020-2032. 17+ Points"
Jancis Robinson 2020



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