



SYBILLE KUNTZ

Weingut

Hugh Johnson Pocket Wine Book 2022:

"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."

2021

Mosel-Riesling

Kabinett trocken

Alcohol 12,0 Vol%, Residual sugar 7,6 g/l, Acidity 7,2 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.

2021 Vintage:

The 2021 vintage is a Riesling year that was around the turn of the Millennium rather normal. The sugar readings are lower than in the years before and the acidity levels a bit higher. A very high selection effort during harvest was because of the cooler and rather wet season necessary and reduced the yield quite a lot. The result are comparably light, yet very finely structured wines with wonderful aromatics and expressive taste. A classical Mosel-Riesling.

Detailed Information on the Wine:

Potential alcohol:	98,2 g/l	Tasting profile:	Dry
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	7,6 g/l	Age of vines:	40 - 60 years
Total acidity:	7,2 g/l	Inclination:	40–60%
pH:	3,15	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"Deep copper colour. Rather more lift on the nose than the Qualitätswein and much more obviously ripe fruit with an array of wild-flower aromas. Smooth texture and just a little chalkiness on the finish. Bone dry but massive extract. Long. Exciting tension and potential for age but you could drink this now with food. 12,0 %. Drink 2022-2032. 16,5 Points"

Jancis Robinson 2022



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