



SYBILLE KUNTZ
Weingut

2013 **SYBILLE KUNTZ®** Mosel-Riesling Beerenauslese edelsüss

Alcohol 12,0 Vol%, Residual sugar 112,6 g/l, Acidity 10,9 g/l.

General:

The *Beerenauslese* is the next step up from the *Auslese* level a berry selection from fully ripe and sundried Riesling grapes, selected on site, berry for berry. All our grape pickers are briefed right at the beginning of harvest to view and sort the right berries already in the vineyards into the separate boxes.

Collected from the Niederberg-Helden, a single vineyard site (designated an Erste Lage or "First Growth" site). The vines were planted in the 1920's and are mostly ungrafted. At 70% steepness of the slope the midday sun is positioned almost vertically above the vines and the Mosel River reflects the sun with mirror-like intensity. This causes the dehydration of the grapes to the state of raisins.

In 2011 our Beerenauslese reached an Oechsle level of an incredible 160° (Specific gravity 160° = 1,160 kg/l or 36,5° Brix). It fermented to 13,5% Alcohol and had still 111 g/l residual sugar. The mazeration time in the small hydropress takes 1–2 hours to stimulate the natural aroma extraction. Sedimentation is 12 hours then the juice is moved to the fermenter. Vinification is in a small stainless steel tank at 15° C. Fermentation lasts 12 weeks. After racking the wine matures on its fine lees until the diatomaceous earth filtration at the end of March.

This rare Riesling is not available in every vintage. It is undeniably the very best that Mosel Riesling grapes are able to bring forth. These wines have built the world-wide reputation of Mosel Rieslings. Since centuries these wines have been much sought after, because their concentration, aroma and diversity make them unique in the world, giving them virtually unlimited ageing potential.

2013 Vintage:

The 2013 vintage was a real challenge and the first SYBILLE KUNTZ Mosel Riesling with Certified Organic Label. The spring was long the months of May and June were too cool, which delayed the bloom period. All this resulted in a poor fruit set and fewer grapes. To make things worse, a hailstorm on June 20th reduced yields even further. Yet the grapes caught up, getting enough sun during the summer until September, when rain slowed down the ripening process. October was surprisingly warm, the grapes dehydrated, concentrating the sugar and the juice in the berries.

The quality forecasts were adjusted upwards on a daily basis. The must weight and acidity levels were high in general. Eventually, unexpectedly high sugar readings of up to 150° Oechsle reconciled us with the lowest yield in the history of the SYBILLE KUNTZ Weingut. Quality levels range from *Qualitätswein* to *Beerenauslese*.

Detailed Information on the Wine:

Potential alcohol:	150 g/l	Tasting profile:	Sweet
Actual alcohol:	12,0%	Ripeness of grapes:	50% dehydrated raisin
Residual sugar:	112,6 g/l	Age of vines:	60–90 years
Total acidity:	10,9 g/l	Inclination:	60–75%
pH:	3,4	Village:	Lieser
Botrytis:	60–80%	Vineyard:	Niederberg-Helden
Chaptalization:	No	Designation:	Erste Lage or "First Growth" site
Malolactic:	No	Glass:	White burgundy glass

