



SYBILLE KUNTZ
Weingut



2013 **SYBILLE KUNTZ®** Mosel-Riesling Spätlese trocken

Alcohol 13,0 Vol%, Residual sugar 7,7 g/l, Acidity 8,4 g/l.

General:

Spätlese ("late harvest") is, as its designation indicates, picked late, usually at the end of October, in the Niederberg-Helden a single vineyard site (designated an Erste Lage or "First Growth" site). In these steep sloped vineyards grow old vines (40–60 years), planted in the middle of the last century, partly ungrafted and managed under organic farming methods. The grapes have a long ripening phase, hence the sugar reading at harvest is higher, as is the aroma potential. A Riesling hardly to be topped in terms of density and expression. A dry and truly exquisite wine.

We allow 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 25 hl/ha, which is about 500 ml per vine. What is important for the timing of the harvest is to reach physiological ripeness in mid-October, with sugar readings of 110° Oechsle (Specific gravity 110° = 1,110 kg/l or 26,0° 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 1–2 hours to enhance natural aroma extraction. After an average 12-hour sedimentation period the juice is moved into the fermenter. Vinification 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 fine lees until spring, when filtration takes place. Bottling is done in late spring of the year following harvest.

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: 106 g/l	Tasting profile: Dry
Actual alcohol: 13,0%	Ripeness of grapes: Entirely ripe, healthy grapes
Residual sugar: 7,7 g/l	Age of vines: 40–60 years
Total acidity: 8,4 g/l	Inclination: 50–60%
pH: 3,1	Village: Lieser
Botrytis: None	Vineyard: Niederberg-Helden
Chaptalization: No	Designation: Erste Lage or "First Growth" site
Malolactic: No	Glass: Middle sized white wine glass