



# 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 Qualitätswein trocken

Alcohol 12,0 Vol%, Residual sugar 8,3 g/l, Acidity 8,2 g/l.

### General:

The *Qualitätswein* is the first quality category to be harvested. The plots are in Lieser and Kues, planted with „young“ vines of up to 40 years of age. The slope is 30-50 % incline, the soil is a mix of slate and a little bit of quartz. The farming principles are biodynamic. 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 50 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 90° Oechsle (Specific gravity 90° = 1,090 kg/l or 22,5° 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>	100,3 g/l	<b>Tasting profile:</b>	Dry
<b>Actual alcohol:</b>	12,0 %	<b>Ripeness of grapes:</b>	Sound, ripe grapes
<b>Residual sugar:</b>	8,3 g/l	<b>Age of vines:</b>	Until 40 years
<b>Total acidity:</b>	8,2 g/l	<b>Inclination:</b>	40–60%
<b>pH:</b>	3,01	<b>Village:</b>	Lieser
<b>Botrytis:</b>	None	<b>Vineyard:</b>	Schlossberg
<b>Chaptalization:</b>	Yes	<b>Tasting glass:</b>	Zalto Universal
<b>Malolactic:</b>	No	<b>Certification:</b>	Organic, Biodynamic, Vegan
<b>Closure:</b>	Stelvin		

### Comments:

*"Very pure and fresh – some white pepper, plus crisp green-apple fruit on the cusp of lime. Piercing but not excessive acidity. Bone dry and accessible already with some fine persistence. Really very impressive for the price. Brilliantly expressive stuff. Perfect for hot weather. 12 %. Drink 2018-2022. 16.5 Points"*

Jancis Robinson 2018



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