



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 Qualitätswein trocken

Alcohol 12,0 Vol%, Residual sugar 8,2 g/l, Acidity 6,3 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.

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:	102,0 g/l	Tasting profile:	Dry
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	8,2 g/l	Age of vines:	Until 40 years
Total acidity:	6,3 g/l	Inclination:	40–60%
pH:	3,25	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"Rich, lime-juice nose with some stoniness and lots of reverberation underneath. Really very exciting. Already drinkable but I'm sure it will remain so for some years. Crisp and long but by no means skinny. 12 %. Drink 2020-2025.

16.5 + points"

Jancis Robinson 2020



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