



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 Beerenauslese edelsüss

Alcohol 12,0 Vol%, Residual sugar 81,9 g/l, Acidity 8,9 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.

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:

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|---------------------------|-----------|----------------------------|-----------------------------------|
| Potential alcohol: | 135,4 g/l | Tasting profile: | Dessert wine |
| Actual alcohol: | 12,0 % | Ripeness of grapes: | Ripe, botrytis grapes |
| Residual sugar: | 81,9 g/l | Age of vines: | 60-100 years |
| Total acidity: | 8,9 g/l | Inclination: | 60–75% |
| pH: | 3,44 | Village: | Lieser |
| Botrytis: | 60-80 % | Vineyard: | Niederberg-Helden |
| Chaptalization: | No | Designation: | Erste Lage or „First Growth“ site |
| Malolactic: | No | Tasting glass: | Zalto Universal |
| Closure: | Cork | Certification: | Organic, Biodynamic, Vegan |

Comments:

"Pale gold. Amazing to achieve this ripeness level and this alcohol level. Very intense, tightly wound, introvert nose. Wonderfully pure, chiselled and lively though quite wild with many a note of wild flowers. Perhaps the 2019 from Sybille Kuntz that most obviously demonstrates her commitment to biodynamic viticulture. Not opulently rich but very precise and refreshing. 12.0 %. Drink 2023-2032. 17 Points"
Jancis Robinson 2020



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