

Hugh Johnson Pocket Wine Book 2022:

"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."

2020 Mosel-Riesling Qualitätswein trocken

Alcohol 12,0 Vol%, Residual sugar 8,0 g/l, Acidity 6,1 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 $90^{\circ} = 1,090 \, kg/l$ or $22,5^{\circ}$ 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.

2020 Vintage

The vintage 2020 was again a very special Riesling year in the Mosel. It was the third warm year in a row with prolonged periods of dryness. An early bloom resulted in a unusual early harvest in the mid of September. The Riesling harvest took place under ideal weather conditions. The picking of the grapes proceeded calmly and relaxed without time pressure of over ripe grapes developing to early. The grapes looked picture perfect ripe and golden yellow in color with a nicely balanced acidity. In result we offer classical biodynamic Riesling wines that are vibrant and well textured with refined aromatics.

Detailed Information on the Wine:

Potential alcohol:	100,0 g/l	Tasting profile:	Dry
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	8,0 g/l	Age of vines:	Until 40 years
Total acidity:	6,1 g/l	Inclination:	40-60%
pH:	3,20	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptilization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"Gosh! So chock-full of wild-flower (biodynamic) flavours. Really beautiful. Gorgeous already. Vital and unlike the Mosel Rieslings of old (more potent and drier) but such a well-balanced joy. Intense but not heavy. Great to drink with or without food. But probably not for the very long term. 12,0 %. Drink 2021-2028. 17 points" Iancis Robinson 2021







