



SYBILLE KUNTZ

Weingut

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

Kabinett trocken

Alcohol 13,0 Vol%, Residual sugar 6,5 g/l, Acidity 5,6 g/l.

General:

Kabinett is the basic wine in the superior quality wine category (*Qualitätswein mit Prädikat*) defined by the German Wine Law. It is gained mainly from old vines farmed according to biodynamic principles in the Pauls Valley, a side valley formed by the River Mosel some thirty-five thousand years ago. Today it is part of the single vineyard site Lieser Schlossberg. The heat is collected here like in a parabolic mirror. The soil is 100% blue devonian shale and adds particular mineral notes into the wines.

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 40 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 100° Oechsle (Specific gravity 100° = 1,100 kg/l or 24,0° 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 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:	102,2 g/l	Tasting profile:	Dry
Actual alcohol:	12,5 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	6,5 g/l	Age of vines:	40 - 60 years
Total acidity:	5,6 g/l	Inclination:	40–60°
pH:	3,15	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"A miracle of concentration and extract. Perhaps not the delicate flower of a typical Kabinett but gosh it's chock-full of flavour! Almost more tropical flowers than wild flowers. Really sets the cat among the pigeons of 'classical' Mosel. But that's presumably climate change for you. Fabulous wine that qualifies as off dry and is hugely emphatic. 12,5 %. Drink 2021-2028. 17 Points"
Jancis Robinson 2021



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