



SYBILLE KUNTZ

Weingut

Hugh Johnson Pocket Wine Book 2024:

"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."

2024

Mosel-Riesling

Qualitätswein trocken

Alcohol 12,0 Vol%, Residual sugar 9,7 g/l, Acidity 7,8 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.

2024 Vintage:

The 2024 Riesling vintage is extra ordinary again. Despite all the climatic challenges, we can look back on a successful wine year. Due to the severe frosts in April, the yield is greatly reduced. The few grapes that have ripened have a particularly intense aroma. The early summer temperatures at the end of May favored the growth of the vines, so that they began to bloom in mid-June. High temperatures throughout the summer and sufficient rain in August ensured generally very good ripening conditions. The 2024 Riesling harvest not only proceeded particularly quickly, but also we often began in the early morning hours to harvest cool fruit so the fermentation with the juice remained as cool as possible. Our Riesling vineyards brought us top grapes from our various locations in Lieser at different harvest times. The results are exciting, biodynamic Riesling wines with a finely structured aroma and mineral and expressive character.

Detailed Information on the Wine:

Potential alcohol:	97,3 g/l	Tasting profile:	Dry
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	9,7 g/l	Age of vines:	Until 40 years
Total acidity:	7,8 g/l	Inclination:	40–60%
pH:	3,16	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	Yes	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Demeter, Biodynamic, Vegan
Closure:	Stelvin		



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