



SYBILLE KUNTZ

Weingut

Hugh Johnson Pocket Wine Book 2023:

"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."

2023

Mosel-Riesling

Kabinett trocken

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

2023 Vintage:

Once again an exciting year. Despite all the climatic challenges, we can look back on a successful wine year. After a rather mixed and cool spring was bud break in 2023 also comparatively late, towards the end of April. The early summer temperatures at the end of May favoured 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 2023 Riesling harvest not only proceeded particularly quickly, but often began in the early hours of the morning in order to start fermentation with the juice 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.

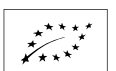
Detailed Information on the Wine:

Potential alcohol:	98,3 g/l	Tasting profile:	Dry
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	7,9 g/l	Age of vines:	40 - 60 years
Total acidity:	7,9 g/l	Inclination:	40–60%
pH:	3,15	Village:	Lieser
Botrytis:	None	Vineyard:	Schlossberg
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Demeter, Biodynamic, Vegan
Closure:	Stelvin		

Comments:

"Bright, pale green-gold. Intense wild-flower aromas, the hallmark of a biodynamic wine? A real spread of flavour of the palate with huge extract for a Kabinett. This is far from a feather-light aperitif; it's a serious wine for the table. Some Mosel purists may seek more obvious acidity in a 2023 at this stage but it's already a delicious wine with punting lime flavours and a hint of something mineral. Yields must have been very low! VGV (JR). 12,0 %. Drink 2024-2034. 17 Points."

Jancis Robinson, September 2024



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