



SYBILLE KUNTZ

Weingut

Hugh Johnson Pocket Wine Book 2021:

"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

Auslese edelsüss

Alcohol 12,0 Vol%, Residual sugar 47,4 g/l, Acidity 6,5 g/l.

General:

The *Auslese* grapes that are used to make this wine are picked from the best and oldest vineyard parcels of the Niederberg-Helden, a single vineyard site (designated an Erste Lage or "First Growth" site). In these steep sloped vineyards grow old vines (60–100 years) planted in the middle of the last century, partly ungrafted and farmed according to biodynamic principles.

The low yield of these vineyards results in a high concentration of aroma and taste. In the steepest vineyards, on stony slate soil grow these great and rich Riesling wines of extreme minerality and concentration. 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 6–8 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, followed by green harvest in August. This results in light-weight, small-berried grapes perfectly exposed to the sunrays. Total yield amounts to 20 hl/ha, which is about 400 ml per vine. What is important for the timing of the harvest is to reach physiological ripeness in the last week of October, with sugar readings of 120° Oechsle (Specific gravity 120° = 1,120 kg/l or 28,5° 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.

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 an 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. Riesling wines with a finely structured aroma and mineral and expressive character.

Detailed Information on the Wine:

Potential alcohol:	118,7 g/l	Tasting profile:	Botrytized sweet
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	47,4 g/l	Age of vines:	60 - 100 years
Total acidity:	6,5 g/l	Inclination:	60–75%
pH:	3,15	Village:	Lieser
Botrytis:	25–40 %	Single vineyard designation:	Niederberg-Helden
Chaptalization:	No	Classification:	Grand cru
Malolactic:	No	Tasting glass:	Zalto Universal
Closure:	Cork	Certification:	Demeter, Biodynamic, Vegan



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