



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

Auslese edelsüss

Alcohol 12,0 Vol%, Residual sugar 58,7 g/l, Acidity 8,7 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.

2023 Vintage:

The wine year 2023 – 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:	122,4 g/l	Tasting profile:	Botrytized sweet
Actual alcohol:	12,0 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	58,7 g/l	Age of vines:	60 - 100 years
Total acidity:	8,7 g/l	Inclination:	60–75%
pH:	3,10	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

Comments:

"Deep, bright gold. Despite the obvious residual sugar, there's still the pungency that is the hallmark of this producer. It's still unformed with the sweetness and (relatively and apparently low) acidity not yet married but extremely promising. Usually she sells her Auslese as a feinherb but this is one step further along. Congratulations! Unctuous but still refreshing. Drink 2026–2040, Points 17"

Jancis Robinson, 2024



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