



SYBILLE KUNTZ
Weingut



2014
SYBILLE KUNTZ®
Mosel-Riesling
Spätlese trocken

Alcohol 12,5 Vol%, Residual sugar 7,2 g/l, Acidity 8,5 g/l.

General:

Spätlese ("late harvest") is, as its designation indicates, picked late, usually at the end of October, in the Niederberg-Helden a single vineyard site (designated an Erste Lage or "First Growth" site). In these steep sloped vineyards grow old vines (40–60 years), planted in the middle of the last century, partly ungrafted and managed under organic farming methods. The grapes have a long ripening phase, hence the sugar reading at harvest is higher, as is the aroma potential. A Riesling hardly to be topped in terms of density and expression. A dry and truly exquisite wine.

We allow 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 25 hl/ha, which is about 500 ml per vine. What is important for the timing of the harvest is to reach physiological ripeness in mid-October, with sugar readings of 110° Oechsle (Specific gravity 110° = 1,110 kg/l or 26,0 ° 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 1–2 hours to enhance natural aroma extraction. After an average 12-hour sedimentation period the juice is moved into the fermenter. Vinification 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 fine lees until spring, when filtration takes place. Bottling is done in late spring of the year following harvest.

2014 Vintage:

The 2014 vintage offered great challenges for the vintner, the vineyards and the cellar. The late ripening Riesling grapes benefited from the weather change end of October, and the last sunrays facilitated aroma development in the berries.

We cleaned out the Riesling grapes by hand in the vineyard; this was a very tedious process that needed a lot of time. In the cellar we pressed and processed the grapes immediately, but the overall yield of the 2014 vintage was lower than usual because of the adverse weather conditions.

However, the laborious selection of the grapes has proved worth while: we have produced high-quality wines. The Riesling wines have distinct aromas and intense fruit. The tasting shows much density and concentration.

Detailed Information on the Wine:

Potential alcohol:	102 g/l	Tasting profile:	Dry
Actual alcohol:	12,5%	Ripeness of grapes:	Entirely ripe, healthy grapes
Residual sugar:	7,2 g/l	Age of vines:	40–60 years
Total acidity:	8,5 g/l	Inclination:	50–60%
pH:	3,2	Village:	Lieser
Botrytis:	None	Vineyard:	Niederberg-Helden
Chaptalization:	No	Designation:	Erste Lage or "First Growth" site
Malolactic:	No	Glass:	Zalto Universal

Comments:

"Full bottle 1,309 g. Certified organic (too old for a light bottle and for biodynamic certification). It's very kind of Kuntz to keep sending me samples of this dramatic wine. See two earlier notes in which I suggested cellaring it for many a long year – wise advice! Very deep gold. Really very glorious, mature Riesling nose not unlike a Clos Ste-Hune of about the same age. Really exciting. Just the right side of oily. Massive length and intensity. Great wine for Riesling fans who don't mind a bit of concentration. I dread to think how low the yield must have been. Drink 2018–2030" GV (Jancis Robinson)

Tasting description released on 21. September 2024