



# SYBILLE KUNTZ

## Weingut

Hugh Johnson Pocket Wine Book 2025:

*"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

# Organic Riesling trocken

Alcohol 11,5 Vol%, Residual sugar 0,4 g/l, Acidity 6,0 g/l.

### General:

The *Organic Riesling* is an „Orange“ wine and provides the colour for all labels of the Organic line. A orange wine is a spontaneous fermentation on the skins. The vines of the *Organic Riesling* are up to 40 years old and managed under organic farming methods. The vineyards are located in Lieser in the single vineyard site Schlossberg and the grand cru site Niederberg-Helden. We allow a spontaneous cover crop to grow in the rows which keeps useful and not useful living creatures in a natural balance. Low yield is assured through the pruning of the vines to 8-10 buds/vine. In June shoot thinning is done as well as removal of leaf and secondary shoots in the grape zone. This results in light weight grapes with small yellow berries.

Important for the timing of the harvest is to reach the physiological ripeness, which is nowadays in the fourth week of September. The grapes are collected during harvest in small crates to ensure that the grapes reach the cellar in perfect condition. The grapes are then destemmed and crushed.

Fermentation takes place in open vats as a skin fermentation (like a red wine) at temperatures between 16-18° C with punch downs of the cap twice a day. The fermentation lasts about 3-4 weeks on the skins. After pressing the „Orange“ is ageing in old Mosel Fuder barrels (1000 Liter) until we decide to bottle it, unfiltered and unsulfured.

### 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:

<b>Potential alcohol:</b>	95,9 g/l	<b>Tasting profile:</b>	Dry
<b>Actual alcohol:</b>	11,5 %	<b>Ripeness of grapes:</b>	yellow grapes, no botrytis
<b>Residual sugar:</b>	0,4 g/l	<b>Age of vines:</b>	40 - 60 years
<b>Total acidity:</b>	6,0 g/l	<b>Inclination:</b>	40–60%
<b>pH:</b>	3,4	<b>Village:</b>	Lieser
<b>Botrytis:</b>	None	<b>Single Vineyard designation:</b>	Schlossberg, Niederberg-Helden
<b>Chaptalization:</b>	No		
<b>Malolactic:</b>	Yes	<b>Tasting glass:</b>	Zalto Universal
<b>Closure:</b>	Stelvin	<b>Certification:</b>	Demeter, Biodynamic, Vegan

### Comments:

*"A dry orange Riesling that combines the best of three worlds: the structure of a red wine, the aromas of a dessert wine, and the crystal-clear freshness of a Riesling."*

*In the glass, the orange tones unfold with aromas and flavors of sea buckthorn, apricots, oven-baked Boskoop apples, and white currants. The taste is fresh and structured, yet at the same time fruity and generous. The combination makes the wine both complex and food-friendly. Sybille Kuntz brings honor to the concept with her 'orange Riesling'. 92 points"*

Livets Goda, September 2025



DE-ÖKO-039  
Deutsche  
Landwirtschaft

