



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."

2022 Mosel-Riesling Organic Riesling trocken

Alcohol 11,0 Vol%, Residual sugar 0,1 g/l, Acidity 6,7 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 leafs 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.

2022 Vintage:

The Vintage 2022, after the wet season of 2021, is a very special vintage on the Mosel. Fortunately, the Riesling vines survived the intense heat throughout the summer. The September rains ensured in the last moment a balanced, harmonious 2022 vintage with moderate alcohol levels and rather gentle acidities. All this results into expressive, biodynamic Riesling wines with appealing aromas and elegant fruity character.

Detailed Information on the Wine:

Potential alcohol:	9,0 g/l	Tasting profile:	Dry
Actual alcohol:	11,0 %	Ripeness of grapes:	yellow grapes, no botrytis
Residual sugar:	0,1 g/l	Age of vines:	40 - 60 years
Total acidity:	6,7 g/l	Inclination:	40-60%
pH:	3,4	Village:	Lieser
Botrytis:	None	Single Vineyard designation:	Schlossberg, Niederberg-Helden
Chaptizilation:	No		
Malolactic:	Yes	Tasting glass:	Zalto Universal
Closure:	Stelvin	Certification:	Demeter, Biodynamic, Vegan

Comments:

“92 points / No, it's not often you see me recommending „orange“ riesling, but it happens. I have great respect for Sybille Kuntz as a winemaker, she is fearless in her profession, and she has an unfailing ability to simultaneously manage and preserve, as well as develop and upgrade. And, she makes good orange riesling, which here is a „dry“ riesling with purity and precision in the fruitiness, which has an orange-note citrus in the lead role and also captures hints of rhubarb, apples and peach. The slate soil gives its rocky shades, also with small powder-like smoke rings. This in turn gives the tannins good conditions to create a silky, mineral sharpness, which keeps the fruit's good mood for refreshing acidity and juiciness in nice reins. The large barrel gives a nice spiciness, and a feeling of old wine cellar that challenges with an oxidative side, which is not allowed to take over. It is an attractive balance to watch. It is a really good orange riesling.”

Anders Enquist, Editor in Chief, Livets Goda, Aug 2024



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