

### 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."

# 2019 Mosel-Riesling Organic Premium trocken

Alcohol 14,5 Vol%, Residual sugar 0,3 g/l, Acidity 6,2 g/l.

### General:

The Riesling vines of the *Organic Premium* are up to 40-60 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 make sure they reach the cellar in perfect condition

The grapes for the Riesling *Organic Premium* are then crushed and pressed directly after the picking. Fermentation is also spontaneous and to complete dryness. This Riesling matures until spring on its own lees and is bottled unfiltered and with a minimal addition of sulfur.

#### 2019 Vintage

Vintage 2019 was the second summer of the century in a row with fantastic Rieslings and enormous aging potential. The warm growing season with dry periods during the summer brought an outstanding ripeness of the Riesling grapes. The cool autumn nights during the harvest ensured excellent aroma profiles and good mature acidity levels. Due to the high temperatures during the summer months, the berries stayed rather small and had little juice, but the grapes showed even more intensity in taste. The result are dense, classy Rieslings of all quality levels up to Beerenauslese. The SYBILLE KUNTZ Mosel-Rieslings taste wonderfully fresh and balanced, very aromatic and complex.

## **Detailed Information on the Wine:**

Potential alcohol:	111,9 g/l	Tasting profile:	Dry
Actual alcohol:	14,5 %	Ripeness of grapes:	yellow grapes, no botrytis
Residual sugar:	0,4 g/l	Age of vines:	40 - 60 years
Total acidity:	6,0 g/l	Inclination:	40-60%
pH:	3,3	Village:	Lieser
Botrytis:	None	Single Vineyard designation:	Schlossberg, Niederberg-Helden
Chaptilization:	No		
Malolactic:	No	Tasting glass:	Zalto Universal
Closure:	Stelvin	Certification:	Demeter, Biodynamic, Vegan







