



SYBILLE KUNTZ
Weingut

2021 Mosel-Riesling Brandy/Weinbrand

Alcohol 50,0 Vol%, Bottle: 700 ml

The 10th product! 10 years after the re-branding of the SYBILLE KUNTZ Mosel-Riesling with the vintage 2011, I had the ambition to create something very special and unique, something I had never done before: A spirit of wine, a SYBILLE KUNTZ Mosel-Riesling *Brandy / Weinbrand* 2021.

Comments:

"GERMAN SUPER DISTILLATE MADE FROM PURE RIESLING WINE FROM THE MOSELLE VALLEY!"

Sybille Kuntz has made a new distillate. The raw material is a wine (made from the Riesling grape) from Sybille Kuntz vineyards in the Moselle Valley. In other words, the same raw material used in the production of Cognac or Armagnac. The distillation itself is carried out in a traditional copper pot still where the wine is double distilled. When the time-consuming process was complete, 400 liters of wine had become 70 liters of crystal clear pure spirit. The difference between a Cognac and Sybille Kuntz's final product is that she believes she has produced such an exceptional and aromatically pure spirit that she does not want oak barrels to affect the purity. Therefore, this is a completely pure and completely uncolored spirit. In December I had the opportunity to try this drink and it was the best Christmas present of the year.

Perfectly pure aromas that most closely remind you of a babbling mountain stream, after a little while and a few careful sniffs, elegant aromas of lemon zest, white flowers, white peaches and Anjou pears are released. The taste is ringingly clean with citrus, winter apples, grapefruit and a subtle nuance that draws towards fresh almonds and high-quality marzipan. The purity that gives elegance is the second greatest highlight of this impressive distillate, the balance that offers perfection wins. The 50% alcohol content is not something you think about (which means that dilution is prohibited). Just congratulate the lucky souls who get their hands on the limited bottles produced. I find it hard to imagine that a cognac producer who pokes his nose into this wouldn't be green with envy and probably „put the oak barrels on the shelf“.

I tried Sybille Kuntz distillate in five different glasses. After removing three, Riedel's Riesling/Zinfandel and a classic cognac glass remained. Both are excellent but I may give a slight advantage to the cognac glass."
Swedish Wine and Spirits Journalist, Christian Stojkovic, 96 points

