



SYBILLE KUNTZ

Weingut

Hugh Johnson Pocket Wine Book 2023:

"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

Spätlese trocken

Alcohol 12,5 Vol%, Residual sugar 7,6 g/l, Acidity 5,8 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 (60–100 years), planted in the middle of the last century, partly ungrafted and farmed according to biodynamic principles. 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 cultivate 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 around 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 a few hours to enhance natural aroma extraction. After an average 12-hour sedimentation period the juice is moved into the fermenter. Vinification starts with indigenous yeast and 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 lees until filtration in spring.

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:	101,0 g/l	Tasting profile:	Dry
Actual alcohol:	12,5 %	Ripeness of grapes:	Sound, ripe grapes
Residual sugar:	7,6 g/l	Age of vines:	40 - 60 years
Total acidity:	5,8 g/l	Inclination:	40–60°
pH:	3,15	Village:	Lieser
Botrytis:	None	Vineyard:	Niederberg-Helden
Chaptalization:	No	Tasting glass:	Zalto Universal
Malolactic:	No	Certification:	Organic, Biodynamic, Vegan
Closure:	Kork		

Comments:

"Composed and well-integrated nose with massive extract and interest. Positively hums with life; you can almost sense bees humming in the wine – metaphorically of course! Pure fruit and real depth. Great weight on the palate despite the relatively low alcohol. Great food wine. Very long indeed. This should last and last – 12,5 %. Drink 2023-2036. 17 Points."

Jancis Robinson 2023



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