



# 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

# Auslese edelsüss

Alcohol 10,5 Vol%, Residual sugar 55,0 g/l, Acidity 6,5 g/l.

### General:

The *Auslese* grapes that are used to make this wine are picked from the best and oldest vineyard parcels of 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 low yield of these vineyards results in a high concentration of aroma and taste. In the steepest vineyards, on stony slate soil grow these great and rich Riesling wines of extreme minerality and concentration. 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 20 hl/ha, which is about 400 ml per vine. What is important for the timing of the harvest is to reach physiological ripeness in the last week of October, with sugar readings of 120° Oechsle (Specific gravity 120° = 1,120 kg/l or 28,5° 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:

|                           |           |                                     |                            |
|---------------------------|-----------|-------------------------------------|----------------------------|
| <b>Potential alcohol:</b> | 108,2 g/l | <b>Tasting profile:</b>             | Botrytized sweet           |
| <b>Actual alcohol:</b>    | 10,5 %    | <b>Ripeness of grapes:</b>          | Sound, ripe grapes         |
| <b>Residual sugar:</b>    | 55,0 g/l  | <b>Age of vines:</b>                | 60 - 100 years             |
| <b>Total acidity:</b>     | 6,5 g/l   | <b>Inclination:</b>                 | 60–75%                     |
| <b>pH:</b>                | 3,16      | <b>Village:</b>                     | Lieser                     |
| <b>Botrytis:</b>          | 25–40 %   | <b>Single vineyard designation:</b> | Niederberg-Helden          |
| <b>Chaptalization:</b>    | No        | <b>Classification:</b>              | Grand cru                  |
| <b>Malolactic:</b>        | No        | <b>Tasting glass:</b>               | Zalto Universal            |
| <b>Closure:</b>           | Cork      | <b>Certification:</b>               | Demeter, biodynamic, Vegan |



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