



# SYBILLE KUNTZ

## Weingut

### Hugh Johnson Pocket Wine Book 2022:

*"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 Qualitätswein trocken

Alcohol 12,0 Vol%, Residual sugar 8,8 g/l, Acidity 7,6 g/l.

### General:

The *Qualitätswein* is the first quality category to be harvested. The plots are in Lieser and Kues, planted with „young“ vines of up to 40 years of age. The slope is 30-50 % incline, the soil is a mix of slate and a little bit of quartz. The farming principles are biodynamic. 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 8–10 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.

This results in light-weight, small-berried grapes perfectly exposed to the sunrays. Total yield amounts to 50 hl/ha, which is about a bottle of Riesling per vine. What is important for the timing of the harvest is to reach physiological ripeness in mid-October, with sugar readings of around 90° Oechsle (Specific gravity 90° = 1,090 kg/l or 22,5° 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>	102,0 g/l	<b>Tasting profile:</b>	Dry
<b>Actual alcohol:</b>	12,0 %	<b>Ripeness of grapes:</b>	Sound, ripe grapes
<b>Residual sugar:</b>	8,8 g/l	<b>Age of vines:</b>	Until 40 years
<b>Total acidity:</b>	7,6 g/l	<b>Inclination:</b>	40–60%
<b>pH:</b>	3,20	<b>Village:</b>	Lieser
<b>Botrytis:</b>	None	<b>Vineyard:</b>	Schlossberg
<b>Chaptalization:</b>	No	<b>Tasting glass:</b>	Zalto Universal
<b>Malolactic:</b>	No	<b>Certification:</b>	Organic, Biodynamic, Vegan
<b>Closure:</b>	Stelvin		

### Comments:

*"Intense nose with its suggestions of wild flowers, hazelnuts and gherkins – almost reminiscent of a Grüner Veltliner Federspiel! Bone-dry finish and no shortage of fruit and extract on the way there. I'd happily order this from any restaurant wine list and reckon it would go well with a huge array of foods. 12,0 %. Drink 2023-2027. 16,5 Points."*  
Jancis Robinson 2023



DE-ÖKO-039  
Deutsche  
Landwirtschaft

