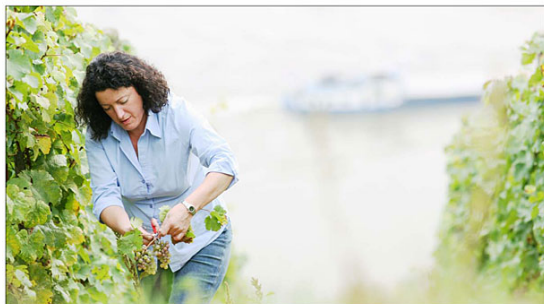


SYBILLE KUNTZ

“Sybille Kuntz is a celebrated pioneer of full-bodied dry Mosel Rieslings.” –Jancis Robinson

The Sybille Kuntz Estate is one of the very few wineries in Europe to have a woman Chairman and chief winemaker. Sybille has spearheaded herself to the top of Riesling production in the traditional male-dominated German wine industry. While there are other women winemakers in Germany, including Eva Clüsserath at Angsar Clüsserath, Frau Knebel at Knebel, and Theresa Breur at Breuer's Estate, none of the other talented women above have gained or hold complete control of their Estates' Rieslings like Sybille Kuntz.



The Estate is in its 30th year (as of 2014), and has gained prominence and critical acclaim for its refined-drier style of Riesling. In 2011, Sybille and her husband Markus went from producing wines in their own dry style, to crafting a portfolio of six wines that represent the traditional quality of German viticulture, from Qualitätswein to Trockenbeerenauslese.

Their farming and vinification practices have been practicing organic since 1990, and in 2013 they achieved “Bio-Weingut” organic certification and then biodynamic certification in 2016. At Sybille Kuntz, the average age of the vines are 45–80 years old, and the yields are always strictly reduced to 50 – 60 hl/ha.

At the core of their production comes the hallowed ground of the Niederberg-Helden vineyard in the town of Lieser. Sybille Kuntz and Thomas Haag of Schloss Lieser Estate are two of the producers responsible for resurrecting this esteemed piece of the Middle Mosel.

MOSEL-RIESLING

QUALITAETSWEIN TROCKEN



Varietal/Blend: Riesling

Farming Practices: Bio-Weingut organic certified in 2013 / Demeter certified biodynamic in 2016 / spontaneous cover crop

Vineyard: Kardinalsberg and Weisensein vineyards

Soil: blue Devonian slate

Year Vines Were Planted: oldest vines in 1970

Yield: 50–60 HL per ha (equivalent one bottle per vine)

Vine Training: 8–10 buds per vine

Harvest Technique: picked in mid-October at 22.5 Brix / great care to keep berries intact and loaded into small crates

Yeast: selected

Fermentation: skin contact for 1–2 hours in the closed tank / must settles for 12 hours / stainless-steel ferment between 16°–18°C over 6–8 weeks

Malolactic: none

Maturation: on fine lees till spring / bottled in late spring

Sulfur: yes

Alcohol: 12.5%

RS: 8.7 g/L

Acidity: TA 6.2 g/L // 3.25 pH

Vegan: yes

Fined: no

Filtered: yes

Country: Germany

Region: Mosel

Sub Region: Kues village