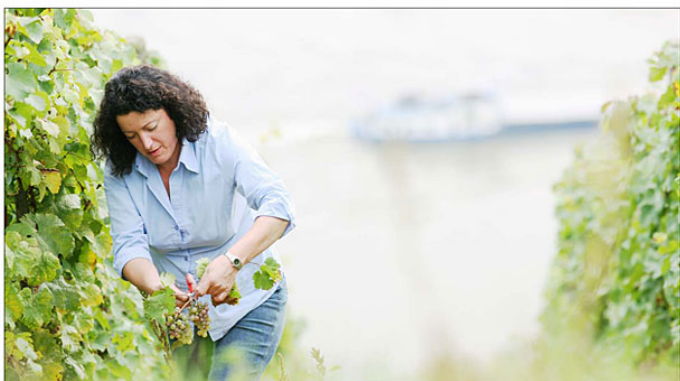


SYBILLE KUNTZ

"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 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. 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.

These 60-90 year old vines are some of the oldest with [partial] original rootstock in the first growth Niederberg-Helden in Lieser. The yield is very low because of the intensive hand-work in the vineyard.

T. EDWARD
NEW YORK

AUSLESE RIESLING FEINHERB



Varietal/Blend: 100% Riesling

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

Soil: blue Devonian Slate

Vine Age: 1920-1950 / partly own-rooted as a massale selection

Vine Training: 8-10 buds per vine

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

Yeast: ambient

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

Alcohol: 13.0%

RS 24.8 g/L

Acidity: TA 6.7 g/L // pH 3.2

Fined: no

Filtered: light

Production #s: 500 cases

Country: Germany

Region: Mosel

Sub Region: Middle Mosel, Lieser Village

Vineyard: Niederberg-Helden an Erste Lage site