

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.

Auslese feinherb The vines for the Auslese also grow in the best parcels of the Niederberg-Helden site in Lieser. During harvest the grapes are manually selected for only dark-golden almost violet botrytis grapes that have almost shrunk to dehydrated raisins. They are still a bit juicy and taste like fully ripe aromatic fruits. A number of the vines from the Grand Cru site Lieser Niederberg-Helden consist of old ungrafted Riesling vines of more than 100 years of age that have withstood even the phylloxera.

– Winemaker's Notes

AUSLESE RIESLING FEINHERB



Mosel-Riesling
Auslese 2011
feinherb

SYBILLE KUNTZ®

Varietal/Blend: 100% Riesling

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

Vineyard: Niederberg-Helden an Erste Lage site

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: 12.5%

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

orders@tedwardwines.com

212-233-1504