



SYBILLE KUNTZ MOSEL RIESLING KABINETT TROCKEN

certified biodynamic and *organic

Sybille Kuntz started her winery with just over one acre of vines in 1984. Today she farms 45 acres of biodynamically-certified vines in the commune of Lieser, deep in the heart of the Mosel Valley. In 1995 the former winemaker of the State Domaine Friedrich-Wilhelm-Gymnasium, Markus Riedlin, joined her (as her husband!). Together they produce wines in a decidedly dry style, contrary to most Mosels.

VINEYARD



- Site:** Vines are mostly from the domaine's old vines on the steep slope of the Pauls Valley, a beautiful, arcing side valley formed by the Mosel 35,000 years ago. Today it forms a large part of the Lieser-Schlossberg vineyard, one side of which abuts the Niederberg-Helden. Vines grow 130-200 meters in elevation.
- Soil:** The Mosel region is renowned for its mineral-rich soils. The blue label represents the Devonian slate of the domaine's vineyards and the minerality it imparts. The vines have roots going as deep as 45 feet in the slate soil.
- Vines:** From 30 acres of vines planted between 1982 and 2013. Hand harvested in small crates. Certified biodynamic and *certified organic by Ecocert in the EU but not in the US.
- Varieties:** Riesling.

CELLAR

- Élevage:** Ferments are done naturally without yeast in steel, malo normally doesn't take place because the pH levels are too low to permit it, cold stabilization occurs naturally. Aged in stainless steel at least 5 months until the spring following harvest. No fining; filtered with a diatomaceous earth. Bottled under screw cap. Sulfur addition: 51 mg/l.
- Production:** 400 six-packs.
- Profile:** Pure, elegant, mineral and beautifully balanced. Bone dry.
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