



SYBILLE KUNTZ

MOSEL ORANGE TROCKEN RIESLING

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 in Mosel where the climate is cool and the growing season is short. The Mosel River helps mitigate otherwise harsh conditions as the river fog helps prevent frost from coming too early.

Soil: The Mosel region is renowned for its mineral-rich soils. The soil for this wine is made of blue slate.

Vines: From vines planted between 1982 and 2012. Hand harvested. Certified biodynamic and *certified organic by Ecocert in the EU but not in the US.

Varieties: Riesling.

CELLAR

Élevage: Spontaneous fermentation on the skins for 5-6 weeks. Aged in old traditional wooden 1000L Fuder barrels on the lees until spring (at least 5 months). No fining or filtration. Sulfur added: 40 ml/l.

Production: 300 six-packs.

Profile: Intensely aromatic skin-contact Riesling, fresh with citrus and floral notes, and well-balanced. Bone dry.
