




SYBILLE KUNTZ

MOSEL RIESLING QUALITÄTSWEIN 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

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- Site:** Vines are in Lieser's steep Pauls Valley and the neighboring commune of Kues on the flank of the Mosel River. The slope is at a 30-50% incline.
- Soil:** The Mosel region is renowned for its mineral-rich soils. The soil for this wine is a mix of slate and a little bit of quartz.
- Vines:** From vines of up to 40 years of age. Grapes are hand harvested in small crates and are from the first picking of grapes during the first two weeks of harvest. Yield: 50 hl/ha. Certified biodynamic and *certified organic by Ecocert in the EU but not in the US.
- Varieties:** Riesling.

CELLAR

- Élevage:** Ferments are done with indigenous 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 and lightly filtered with a diatomaceous earth filter. Bottled under screw cap. Sulfur addition: 50 mg/l.
- Production:** 400 six-packs.
- Profile:** Crisp, full-bodied and well-balanced. Excellent mineral drive. Bone dry.
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