



SYBILLE KUNTZ MOSEL RIESLING SPÄTLESE 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 in the Niederberg-Helden Einzellage, a single-vineyard site in Lieser on a steep slope.

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

Vines: From old vines, most planted in the 1920s and partly ungrafted. *Spätlese* means late harvest: these grapes are picked late (golden, like the color of the label), usually at the end of October. Yield: 25hl/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. Aged in stainless steel at least 5 months until the spring following harvest. Bottled under cork.

Production: ~800 six-packs.

Profile: A dry and truly exquisite wine in terms of density and expression. Sybille and Markus' pride and joy.
