

Sybille Kuntz Estate

Kabinett Riesling Trocken

2017

Tech Specs

Type:	White Still Wine
Ingredients:	Riesling
Region/Subregion:	Mosel, Bernkastel
Organic?	yes
Vegan?	Yes
Biodynamic?	yes
Sustainable?	yes
Certifications?	Demeter
ABV:	12%

A closer look...

Total Production:	400 cases
Vineyard:	Lieser Schloffberg and Lieser Niederberg-Helden
Soil:	Blue Devonian Slate
Age of Vines:	1962-1983
Vineyard Size:	3 hectares
Farming Methods:	Manual harvest 3rd week of October from the best and oldest vineyard parcels of the Niederberg-Helden The low yield of these vineyards results in a high concentration of aroma and taste. In the steepest vineyards, on stony slate soil grow these great and rich Riesling wines of extreme minerality and concentration.750ml
Fermentation Methods:	Two hours of maceration before we start the press. 24 hour period of natural sedimentation then racked into the fermenter. Spontaneous fermentations until dryness for 4 - 12 weeks.
Winemaker:	Sybille Kuntz
Elevage:	On the lees for about 4 weeks after finishing the fermentation. Diatomaceous earth filtration.
Fining/Filtration:	No Fining. Diatomaceous earth filter right before bottling.
SO2:	No sulfur added

All about this bottle

'Kabinett' is the basic wine in the superior quality wine category (Qualitätswein mit Prädikat) defined by the German Wine Law. It is gained mainly from old vines grown in the steep vineyards of Pauls Valley, a side valley formed by the River Mosel some thirty-five thousand years ago. Picking is done a little later than the Qualitätswein. A dry, aromatic and elegant wine.

Cool, green, complex and rather wild nose. Finishes dry after a panoply of fruit and veg flavours. Really very exciting. Long and neat and this should continue to develop extra layers.



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