



# Weingut Sybille Kuntz

## Lieser Niederberg-Helden, Mosel

### The Wines

- *Qualitätswein (QbA)*: This Riesling comes from Sybille's vines in Lieser's Pauls Valley as well as from vines in the neighboring communes of Bernkastel and Kues. It's always the first picking of grapes during the first two weeks of harvest. Ferments are done naturally without yeast additions in steel, malo normally doesn't take place because the pH levels are too low to permit it, cold stabilization occurs naturally, and the *élevage* goes for 5-6 months (shorter with warm vintages, longer with cold vintages). In addition, none of the wines are fined, only lightly filtered. This is true across the board for all of the wines, save for the orange wine, which isn't even filtered. These steps are true across the board for all the wines. The QbA is bottled with screw caps and represents around 50% of the total production.
- *Kabinett*: The second picking of Riesling, mostly from her 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. Bottled under screw cap, this represents around 25% of the estate's total production.
- *Spätlese*: The third picking of Riesling, all from old vines—many 1920's era—in the grand cru of Niederberg-Helden. This is bottled under cork and represents around 10% of the estate's total production. It's also Sybille and Markus' pride and joy.
- *Orange Riesling*: A recent addition to the Kuntz range, and a bit of an outlier in that it's the one wine raised in large barrel (all old, some made by Sybille's father) and that undergoes ML. It's picked at Spätlese ripeness and fermented on the skins for three weeks. Production is 825 cases, previously gobbled up by Sweden.
- *Riedlin Baden Spätburgunder*: The third Baden is Markus' homeland ("It's another country," he said, in relation to the Mosel Valley). His family has been there since at least 1656, and he farms 3 acres of Pinot Noir, including a parcel of massale selection vines planted by his father in 1965 (one of the oldest parcels of Pinot Noir in Baden). The grapes are hand-harvested, and the wine is made in older French barrels. The label is a painting done by his grand uncle Adolf Reidlin (1892-1969), a renowned painter.
- *Riedlin Rosé*: Pinot Noir. This is an age-worthy rosé of fruit and soil. In Markus' words: *My Rosé is made like a Saignée and just before fermentation we take the juice off the skins. That's why the color is deeper and the taste more intense. It is 100% Spätburgunder and the quality level is equal to the juice for the RIEDLIN ROT. We ferment in a stainless-steel tank and after 5 months on the lees the Rosé is racked and filtered.*