

Lothar Kettern / Fio 2016 Riesling feinherb

WineWise Code	GLK-RIF16
Country	Germany
Region	Mosel
Subregion	Rheinland-Pfalz
Color	White
Alcohol by Volume	12.27
Acidity	0.87
Residual Sugar	8.1
Closure	Screw-top
Varieties	100% Riesling
Maceration Notes	Direct Pressing
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel 100%
Aging duration (months)	12 months
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	No
Added Sulfur	Yes
Grape Picking	Hand-harvested



Notes from the producer:

Our winery continues a centuries-long viticultural tradition began by the current winemaker's (Phillip Kettern) father over the last several decades. For more than 200 years Goldtröpfchen has been among the top location for family wineries producing world-famous Riesling.

From youth, Phillip Kettern, the current winemaker, has been fascinated by wine and the steep vineyards of the esate. Phillip took over the winery from his father in 2011.

WineWise Notes:

The whimsical piratical label belies the seriousness of this wine, which derives primarily from higher portions of the Goldtröpfchen. The tired word "classic" inevitably springs to mind in the face of such gossamer weight and juiciness. The sweetness is functional rather than apparent. Don't be fooled by appearances!

Moosbrugger of Schloss Gobelsburg said that he knew this "crazy guy in the Mosel" making great wines, our ears pricked up. The connection between them is famed Douro producer Dirk Neepoort, whose son Daniel has been living with the Kettern family in Piesport for the last two vintages. Together they have a project called Fio, making "Natural Wines" that challenge the old order and which we hope to bring in ourselves at some point. For the moment, however, we are sticking to the tried and true classics. The estate was founded in the 1950's by Lothar, but son Philipp has been in charge since 2009. To describe him as iconoclastic is an understatement.

There is a paradox at work in Piesport which is that the easy-to-cultivate but inferior flatland vineyards on one side of the river cost much more than the fabled steep slopes of the Goldtröpfchen bowl on the other. But Philipp is a maniac for quality, so he traded almost all the land bought by his father for more challenging but infinitely more rewarding parcels in the Goldtröpfchen, including some in the great Falkenberg portion and other higher parts whose cooler micro-climates accord better with his aims. He has converted the estate to something approaching organic viticulture, while pushing the envelope with Fio and its no-sulphur wines. He has also converted most of his production to dry and off-dry wines, while maintaining the noble tradition of classically sweet Mosels to the manner born. In short, he offers us something of everything – bone-tingling, electric Mosel classics, modern dry wines and cutting-edge natural wines. Welcome to a new star!

