

## Lothar Kettern, Fio 2018 Riesling "Teppo"

WineWise Code	GLK-TEP18
Country	Germany
Region	Mosel
Color	White
Case Size	12x750
Discounts/Net	Discountable
ABV	11.5
Acidity	6.6
Residual Sugar	6.8
Closure	Natural Cork
Annual cases produced	527
Varieties	100% Riesling
Maceration Notes	direct pressing
Pumpover/Punchdown?	no
Destemming	Whole Cluster
Fermentation vessel	Oak
Aging method	Cask 100%
Aging duration (months)	12 months
Filtered	Yes
Finin_Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 145 mg/L
Vineyard Name	Goldtröpfchen
Elevation (meters)	150
Vineyard Aspect	South
Vine Age (years)	30
Vine Yields (hl/ha)	50
Farming practices	Sustainable
Grape Picking	Hand-Harvested

### WineWise Notes on the Wine:

An object lesson in how to do “Natural Wine” right in the Mosel, in the sense that it declaims its origins much more powerfully than its technique. Classic green-tinged Mosel colour and a big smoky nose. The wine spent 18 months on the lees, giving it a beautiful silky balance. Filigree and focused. “Genius” I wrote on tasting it!



### WineWise Notes on the Producer:

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. In the last year, he has expanded into Leiwen, buying parcels in the great Josefsberg vineyard, as well as increasing his holdings in Piesport. He has converted the estate to something approaching organic viticulture, while pushing the envelope with Fio and its low-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.

