

Lothar Kettern / Fio 2016 Piesporter Goldtröpfchen Riesling Kabinett

| | |
|------------------------|-----------------|
| WineWise Code | GLK-PGK16 |
| Country | Germany |
| Region | Mosel |
| Subregion | Rheinland-Pfalz |
| Color | White |
| Alcohol by Volume | 11.18 |
| Acidity | 10.2 |
| Closure | Natural Cork |
| Annual cases produced | 230 |
| Varieties | 100% Riesling |
| Maceration Notes | Direct Pressing |
| Pumpover or Punchdown? | No |
| Filtered? | Yes |
| Yeast | Spontaneous |
| Malolactic | Yes |
| Added Sulfur | Yes |

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 estate. Phillip took over the winery from his father in 2011.



WineWise Notes:

2016 was a simply exceptional vintage at Kettern as exemplified by this textbook Kabinett. From the first mysterious whiff of its Böhse-veiled floral scent, to the last salty drop of its slatey tail, this ballerina of a Riesling prances regally on your tongue, hardly there at all, but leaving an ineffable impression.

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!

