

Lothar Ketterer, Fio 2021 Riesling "Fabelhaft"

WineWise Code	GLK-FAB21
Country	Germany
Region	Mosel
Color/Style	White
Farming Practices	Sustainable
Varieties	Riesling 100%
ABV	10.5
Residual Sugar	6.2
Acidity	7.5
Closure	DIAM
Case Size	12x750
Pricing	Discountable
Maceration	Direct Pressing
Destemming	Complete
Fermentation Vessel	80% Stainless Steel, 20% Wooden Barrel
Aging Method	80% Stainless Steel, 20% Cask
Filtered	Yes
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	7 months
Malolactic	Yes
Added Sulfur	Yes, 120 mg/L
Vineyard Name	Piesporter (meaning: steep slope)
Soil Type	Slate
Elevation (meters)	100-250
Vineyard Aspect	Southwest
Vine Age	35
Yields (hl/ha)	70-80
Picking	Hand-harvested
Annual Production	40000 bottles

WineWise Notes:

Fio's whimsical labels sometimes belie the seriousness of the wine in the bottle. A case in point is this new "entry level" Mosel Riesling, whose label depicts a characteristically grisly German folk-tale in a series of comic-like panels. But the wine is a purely delicious and classic Mosel, with every virtue on show.



Notes from the producer:

Fruity and fresh Riesling that is easy to savour. This riesling has a wonderful story to tell. Generous body and moderate acidity. 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 Leiwien, 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.

