

Lothar Kettern, Fio 2019 Riesling Falkenberg

WineWise Code	GLK-FAL19
Country	Germany
Region	Mosel
Color/Style	White
Destemming	Whole cluster
Aging Vessel	100% Cask
Aging Duration (months)	18 months
Filtered?	Yes
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Added Sulfur	Yes, 76 mg/L
Varieties	Riesling
Residual Sugar	3.9
ABV	11.5
Acidity	7.1
Closure	Natural cork
Annual Production	3000 bottles
Certified Vegan	No
Soil Types	Slate, Schist
Elevation (meters)	230
Vine Age	35
Yields (hl/ha)	40
Additional Harvest Notes	No botrytis, best selection of grapes,
Other Vineyard Details	We don't use herbicides or pesticides. we cultivate a spontaneous green growing.

WineWise Notes:

Falkenberg is a cool site at the top of the Goldtröpfchen, advantageously protected from the worst of the modern heat by the woods above. It gives rise to a strikingly serene wine, that is simultaneously plush, tender and salty. You might think of this as a demure rendition of the Grosses Gewächs style.

WineWise Notes on Producer:

Our favorite way to meet new producers is to have them recommended by our friends. So when Michi 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 lived with the Kettern family in Piesport for four vintages, followed now by his brother Marco. Together they have a project called Fio, making “Natural Wines” that challenge the old order and which we are now bringing in for the first time. Under the Kettern label, they offer the tried and true classics. In the 2020 Gault Millau Guide, Fio was anointed “Discovery of the Year” and both estates were promoted to 3.5 and 3 stars respectively. Schildknecht has also reviewed the wines most favorably, so we have a tiger by the tail, and you read about it here first!

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

Producer Notes:

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.

Owner History:

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.

