

Lothar Ketterern, Fio NV Fabelhaft Riesling Alcohol-free

WineWise Code	GLK-FAFNV
Country	Germany
Region	Mosel
Color/Style	White
Destemming	Complete
Fermentation Vessel	Stainless steel
Filtered?	Yes
Yeast Protocol	Cultured
Malolactic Conversion	No
Added Sulfur	Yes, 103 mg/L
Varieties	Riesling
Residual Sugar	35.5
ABV	<0.5
Acidity	8.2
pH	2.92
Closure	Screw-top
Other Wine Facts	During Corona, Kerstin and I were very interested in non-alcoholic drinks. Most of them were too sweet and unbalanced and only focused on fruit. So we tried making our own non-alcoholic wine in the classic cabinet style. The base wines are bought from various winemakers and blended by us.
Harvest method	Machine harvest

WineWise Notes:

It is commonly accepted that Germany leads the world in the exploding field of de-alcoholised wines, both because the best techniques for making them were developed there a very long time ago, but also because the Riesling grape is so perfectly suited to this genre. Philipp is inordinately proud of this Kabinett-styled wine which is exceptionally true to the Mosel model.

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 Ketterern 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 Ketterern 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 Ketterern) 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 Ketterern, 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.

