

Lothar Ketter, Fio 2017 Piesporter Goldtröpfchen Riesling Spätlese

WineWise Code	GLK-PGS17
Country	Germany
Region	Mosel
Color/Style	White
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Direct pressing Fermentation duration: 12 days
Aging Vessel	Stainless Steel 100%
Aging Duration (months)	12 months
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	No
Additional Maturation Details:	Lees contact: 1 year
Added Sulfur	Yes, 190 mg/L
Varieties	100% Riesling
Residual Sugar	79.2
ABV	7.5
Acidity	8.5
Closure	Natural Cork
Annual Production	1300 bottles
Certified Vegan	No
Primary Vineyard Name	Piesporter Goldtröpfchen
Soil Types	Slate
Elevation (meters)	150
Vine Age	45
Yields (hl/ha)	40
Farming Practices	Sustainable
Harvest Method	Hand-harvested
Other Vineyard Details	South

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 Ketter 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 Ketter 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:

Full and rich prepared with a well-balanced acidity. An incredible beautiful nose with aromas of green fig, peach and quince jelly.



WineWise Notes:

One of the attractions chez Ketter is their preference for releasing wines like this classic after several years in the cellar. Our previous vintage was 2014! Like its predecessor, this version has that uniquely feather-light texture that belies the mineral charge within, which is lifted forth by the perfectly calculated (and not inconsiderable) residual sugar. One can only hope that the current preoccupation with trocken wines does not ring the death-knell of this unmatched Mosel genre.