

Lothar Kettern, Fio N.V. "Drink Me" Riesling LITERS

WineWise Code	GLK-DRINV
Country	Germany
Region	Mosel
Color/Style	White
Farming Practices	Sustainable
Varieties	Riesling 100%
ABV	10.5
Residual Sugar	3.8
Acidity	8
Closure	DIAM
Case Size	12x750
Pricing	Discountable
Years in Blend	2021, 2022
Maceration	None
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Method	80% Stainless Steel, 20% Cask
Aging Duration (months)	12-24 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	use of natural yeast, natural fermentation (in stainless steel and moselfuder), whole bunch fermentaton 30 %
Malolactic	Yes
Added Sulfur	Yes, 40 mg?L
Vineyard Name	Piesporter Goldtröpfchen, Günterslay and Falkenberg
Soil Type	Slate
Elevation (meters)	100-350
Vineyard Aspect	Southwest
Vine Age	35-40
Yields (hl/ha)	60
Picking	Hand-harvested
Annual Production	10,000 bottles

WineWise Notes on the Wine:

Dirk and Daniel Niepoort, Philipp's partners in Fio, developed the NatCool concept as an innovative way to attract new wine drinkers. The concept is to put wines whose watchword is "less is more" into liter bottles that sport eye-catching labels and offer them at a friendly price. So far, there are thirty producers on board with the project. Philipp's version is characteristically original. Steep-slope Riesling, 30% of whose grapes are not pressed before being added to the pressed wine, followed by two years of aging on the lees. The result is a lissome, balletic, salty wine that, as often at this address, is much more serious than its whimsical label might suggest!



WineWise Notes on the 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 Niepoort, 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.