



Dr. Bürklin-Wolf

2014 Reiterpfad G.C.

- Vineyard:** The name of the Reiterpfad (Horseman's Pathway) dates back to Roman times, a crossroads of 2 roads made this spot important. The soil in the Reiterpfad is sandy loam with layered sandstone and limestone.
- Classification:** We have created a quality pyramid for our wines using ratings from the Royal Bavarian Vineyard Classification of 1828. Our quality philosophy is based on the Burgundian "Cru" system. The G.C. and P.C. Rieslings are growing in our most valuable vineyard sites. Below these are the village Rieslings, the Estate Riesling rounds off the quality pyramid.
- Biodynamics:** Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
- Vintage:** A cool and rainy summer slowed down the growth and was followed by cool nights during the ripening – best conditions for a pronounced fine fruit. Selective hand-picking of healthy, fully ripe grapes followed by gentle cellaring. The 2014 wines are marked by a high physiological maturity, perfect acidity and a well balanced rich fruit. Another vintage with an excellent ageing potential.
- Harvest:** Selective handpicking in October 2014 followed by gentle pressing.
- Vinification:** Spontaneous fermentation in large, old oak casks, 10 month maturation in the same casks.
- Tasting Note:** Subtle yellow fruits combined with fine mineral aromas. Stone fruit, red apple and a spice explosion in the pallets, all balanced with excellent acidity.
- Analysis:**
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| Alcohol: | 13,0 % vol. |
| Residual Sugar: | 6,3 g/l |
| Acidity: | 5,9 g/l |
- Contains sulfites.