



2015 Hohenmorgen G.C.

- Vineyard:** The vineyard site has an extent of 4 ha, our parcel amounts to 0,5 ha. The Hohenmorgen site was already declared a top-rated site in the 1828 Royal Bavarian Vineyard Site Classification. It is located on a warm sloping zone, on a narrow reef of limestone in the foothill zone of the Mittelhaardt mountains. The soil features clay and limestone gravel, providing the wine with both a full body and long maturation potential.
- 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.
- The vintage:** A mild winter was followed by a warm spring with low rainfall. Dry, warm weather at the beginning of June meant early and almost perfect flowering. The summer was very dry and hot from beginning to end, but thanks to our Biodynamic methods our deep rooted vines still found the water they needed. 2015 was surely one of the earliest vintages on record also one of the quickest. Base wines for our Sekt were already harvested at the end of August, the main harvest was over by October 2nd, all grapes were healthy and perfectly ripe with excellent acidity.
- Harvest:** Selective handpicking in September 2015 followed by gentle pressing.
- Vinification:** Spontaneous fermentation in large, old oak casks, 10 month maturation in the same casks.
- Tasting Note:** Aromas of candied Orange peel, apricot and ripe apples on the nose with a hint of white pepper. In the mouth granny smith apples. Elegant interplay of acidity and mineral notes, well balanced and elegant.
- Analysis:**
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| Alcohol: | 13,5 % vol. |
| Residual Sugar: | 6,9 g/l |
| Acidity: | 7,1 g/l |
- Contains sulfites.