



**Dr. Bürklin-Wolf**

## **2015 Pechstein G.C.**

- Vineyard:** The Pechstein vineyard in Forst is 21 ha. in total, our parcel is a mere 2.33 ha. Situated in “the warm zone” on the foothills of the Mittelhaardt mountains, this vineyard profits from maximum sunshine hours providing perfect grape ripeness. Pechstein, or “pitchstone” refers to the high volcanic basalt content in the soil.
- 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.
- 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 2<sup>nd</sup>, all grapes were healthy and perfectly ripe with excellent acidity.
- Harvest:** Selective handpicking in September 2015 followed by gentle pressing.
- Biodynamics:** Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
- Vinification:** Spontaneous fermentation in large, old oak casks, 10 month maturation in the same casks.
- Tasting Note:** Fine, delicate citrus nose with already a hint of pepper. Incredibly complex mouth-feel, fine concentrated peach combined with great minerality and almost salty acidity. One for the Riesling purists.
- Analysis:**
- |                 |             |
|-----------------|-------------|
| Alcohol:        | 13,5 % vol. |
| Residual Sugar: | 5,0 g/l     |
| Acidity:        | 6,9 g/l     |
- Contains sulfites.