



2015 Villa Bürklin Cuvée Rot

- Philosophy:** Our Villa Bürklin Rot is a cuvée composition of local grape varieties by our cellar master Nicola Libelli.
- Varieties:** Dornfelder and Pinot Noir
- 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 October 2015.
- Biodynamics:** Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
- Vinification:** After fermentation on the skins this wine was matured for one year in old oak casks, from small 500 liter to larger 1500 liter,
- Tasting Note:** Juicy blackberry fruit with just a touch of meatiness. Intergrated tannins with just a touch of oak.
- Food pairing:** Ideal with Bolognese or smoked hams.
- Analysis:**
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| Alcohol: | 13,0 % vol. |
| Residual Sugar: | 1,1 g/l |
| Acidity: | 6,2 g/l |
- Contains sulfites.