



2015 Wachenheimer Böhlig P.C.

- Vineyard:** The Böhlig vineyard in Wachenheim is 4.94 ha in size and is one of the few vineyards in the Mittelhaardt with weathered sandstone and limestone soil providing an excellent supply of minerals and water. The south-facing slope gives perfect exposure to the sun
- 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:** Rich and full-bodied with elegance. The limestone soil gives great depth of minerality and powerful, earthy spice.
- Food pairing:** An ideal companion to a bowl of fresh mussels as well as to crabmeat and trout.
- Analysis:**
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| Alcohol: | 13,0 % vol. |
| Residual Sugar: | 7,0 g/l |
| Acidity: | 6,6 g/l |
| Contains sulfites. | |