



## 2015 Wachenheimer Gerümpel P.C.

- Vineyard:** The Gerümpel vineyard in the village of Wachenheim is certainly one of Germany`s most famous vineyards, first mentioned in documents dated 1429. 13 ha in total, our parcel amounts to 6.2 ha. The Gerümpel benefits from frequent warm winds, ensuring that the grapes dry quickly after rain, thus reducing the risk of fungal infection. This site is characterised by its capacity to produce healthy grapes, even when they are picked late. Its proximity to the Grand Cru vineyards of Forst, just over the fence, means that the Gerümpel profits from the typical weathered sandstone of Wachenheim and the volcanic basalt from Forst.
- 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.
- 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:** Our Gerümpel shows its proximity to the Pechstein vineyard. Structured with salty minerals, harmonious and concentrated with a powerful, elegant finish.
- Analysis:**
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|--------------------|-------------|
| Alcohol:           | 13,0 % vol. |
| Residual Sugar:    | 7,0 g/l     |
| Acidity:           | 6,6 g/l     |
| Contains sulfites. |             |