



## 2015 Wachenheimer Rehbächel P.C.

- Vineyard:** This vineyard is 3 ha in size, and is one of the top-ranked sites in Wachenheim, and owned exclusively (monopole) by the Dr. Bürklin-Wolf Estate. It lies on a south-facing slope, providing optimum sunshine conditions, warming the red and yellow sandstone and gravel soil. There is a 1,20 (4 feet) thick layer of alluvial stone at a depth of 1,80 m (6 feet). Here the roots of the vine are very well supplied with water and minerals.
- 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:** Classic fruit driven weathered sandstone Riesling with fine herbal aromas, concentrated, powerful mouth-feel and juicy acidity.
- Analysis:**
- |                 |             |
|-----------------|-------------|
| Alcohol:        | 13,5 % vol. |
| Residual Sugar: | 5,3 g/l     |
| Acidity:        | 6,3 g/l     |
- Contains sulfites.