



2016 Riesling trocken (Estate Riesling)

- Vineyards:** Our house Riesling from the Estate's own vineyards on the foothills of the Pfalz mountains from the villages of Wachenheim, Deidesheim and Ruppertsberg. On these slopes, our vines enjoy an almost mediterranean microclimate and an excellent supply of minerals and water. This Riesling is the perfect introduction to the world of Dr. Bürklin-Wolf, excellent, a big wine for a small price.
- 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:** After a mild winter, a cool spring delayed flowering. Rarely were the first months of a year so dominated by rain as in 2016, intense foliage work and strengthening of the vines through biodynamic methods were key for top quality and good yields. From August onwards we were rewarded with fantastic summer weather. Cool nights provided ideal conditions for perfect grape ripeness, wonderful harvest weather allowed optimal grape selection and a relaxed, long harvest over almost 7 weeks. The harvest finished on October 15th and we have wines in the cellar with a cool lightness, elegant in style, mineralic and lower in alcohol than 2015.
- Harvest:** Selective handpicking in September 2016 followed by gentle pressing.
- Biodynamics:** Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
- Vinification:** Temperature-controlled fermentation, 80 % in stainless steel, 20 % in old oak casks. Maturation in stainless steel and cask as above.
- Tasting Note:** Fresh aromas of apple and lemon with a florale note. Juicy acidity, fine minerality, very refreshing.
- Food pairing:** With light mediterranean cuisine, fresh salads and shellfish.
- Analysis:**
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| Alcohol: | 12,0 % vol. |
| Residual Sugar: | 3,5 g/l |
| Acidity: | 7,8 g/l |
- Contains sulfites.