



2016 Ruppertsberger Hoheburg P.C.

- Vineyard:** The name of this top-rated site in the village of Ruppertsberg goes back to the castle of the Knights of Ruprechtsberg which was destroyed in the 14th century. 20 ha. in total, our parcel amounts to 8.3 ha. White and coloured sandstone ensures optimum warmth in the vineyard and perfect grape ripeness.
- 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:** Spontaneous fermentation in large, old oak casks, 10 month maturation in the same casks.
- Tasting Note:** As the neighbouring vineyard to Gaisböhl, Hoheburg shows powerful, but soft fruit as well as deep minerality and crispness. At the same time there is an impressive juiciness.
- Food pairing:** Ideal with entrees such as salmon tartar or seafood salads.
- Analysis:**
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| Alcohol: | 12,5 % vol. |
| Residual Sugar: | 0,6 g/l |
| Acidity: | 7,4 g/l |
- Contains sulfites.