



2016 Villa Bürklin Cuvée Weiss

- Philosophy:** Our Villa Bürklin Weiss is a cuvée composition of local and international grape varieties by our cellar master Nicola Libelli.
- Varieties:** Riesling, Weißburgunder (Pinot Blanc), Sauvignon Blanc
- 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.
- Vinifikation:** Temperature-controlled spontaneous fermentation followed by maturation in stainless steel tanks.
- Food pairing:** The perfect summer or party wine.
- Analysis:**
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|-----------------|-------------|
| Alcohol: | 12,5 % vol. |
| Residual Sugar: | 1,9 g/l |
| Acidity: | 7,6 g/l |
- Contains sulfites.