



Dr. Bürklin-Wolf

## 2017 Hohenmorgen G.C.

- Vineyard:** The vineyard site has an extent of 4 ha, our parcel amounts to 0,5 ha. The Hohenmorgen site was already declared a top-rated site in the 1828 Royal Bavarian Vineyard Site Classification. It is located on a warm sloping zone, on a narrow reef of limestone in the foothill zone of the Mittelhaardt mountains. The soil features clay and limestone gravel, providing the wine with both a full body and long maturation potential.
- 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.
- Biodynamics:** Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
- The vintage:** An almost Mediterranean year. After a mild winter and a very warm March the budding took place earlier than usual. The summer was warm and extremely dry. Harvest began at the end of August and was finished by September 22<sup>nd</sup>, as early as never before. The wines are very well structured, opulent and accessible with a great ageing potential.
- Harvest:** Selective handpicking in September 2017 followed by gentle pressing.
- Vinification:** Spontaneous fermentation in large, old oak casks, maturation in the same casks until bottling in December 2019.
- Tasting Note:** Animating vivid Hohenmorgen with fine aromas of peaches and citrus fruit. Perfect interplay of acidity and minerality. Fresh and elegant with a long aftertaste.
- Analysis:**
- |                    |             |
|--------------------|-------------|
| Alcohol:           | 13,0 % vol. |
| Residual Sugar:    | 5,1 g/l     |
| Acidity:           | 6,1 g/l     |
| Contains sulfites. |             |