



Dr. Bürklin-Wolf

2017 Kalkofen G.C.

- Vineyard:** This Deidesheim vineyard is 5 ha in total, our part is only 0,7 ha. The name of the vineyard “Limestone Oven” refers to an old oven which used to be on this site. The vineyard is a narrow limestone ridge in the warm zone on the foothills of the Haardt. The combination of loam and layered limestone gives the wine both body and structure.
- 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:** 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 22nd, 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.
- Biodynamics:** Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
- Vinification:** Spontaneous fermentation in large, old oak casks, maturation in the same casks until bottling in December 2019.
- Tasting Note:** A wine with enormous precision, concentrated and richness, but at the same time elegance.
- Analysis:**
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| Alcohol: | 13,0 % vol. |
| Residual Sugar: | 6,3 g/l |
| Acidity: | 6,3 g/l |
| Contains sulfites. | |