



Dr. Bürklin-Wolf

2017 Pechstein G.C.

- Vineyard:** The Pechstein vineyard in Forst is 21 ha. in total, our parcel is a mere 2.33 ha. Situated in “the warm zone” on the foothills of the Mittelhaardt mountains, this vineyard profits from maximum sunshine hours providing perfect grape ripeness. Pechstein, or “pitchstone” refers to the high volcanic basalt content in the soil.
- 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:** Pechstein at its best with the typical saltiness, vibrant acidity, great minerality and complex mouth-feel. One for the Riesling purists.
A Pechstein for coming decades.
- Analysis:**
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| Alcohol: | 12,5 % vol. |
| Residual Sugar: | 3,2 g/l |
| Acidity: | 6,3 g/l |
- Contains sulfites.