



Dr. Bürklin-Wolf

2017 Reiterpfad G.C.

- Vineyard:** The name of the Reiterpfad (Horsemans Pathway) dates back to Roman times, a crossroads of 2 roads made this spot important.
The soil in the Reiterpfad is sandy loam with layered sandstone and limestone.
- 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.
- 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.
- Vinification:** Spontaneous fermentation in large, old oak casks, 10 month maturation in the same casks.
- Tasting Note:** Subtle yellow fruits combined with fine mineral aromas. Stone fruit, red apple and a spice explosion in the pallets, all balanced with excellent acidity.
- Analysis:**
- | | |
|--------------------|-------------|
| Alcohol: | 12,5 % vol. |
| Residual Sugar: | 1,1 g/l |
| Acidity: | 6,2 g/l |
| Contains sulfites. | |