



Dr. Bürklin-Wolf

2017 Ungeheuer G.C.

- Vineyard:** This is one of the top-ranking sites in Forst, located at the foot of the Haardt mountains. Our parcel has an extent of 0,9 ha, and is located in the historically most valuable section of the Ungeheuer vineyard. It was classified as an outstanding site in terms of the Royal Bavarian Site Classification of 1828. The southeasterly facing slope ensures the basalt rock of volcanic origin warms up quickly, the tightly-packed layers of clay and sand provide optimum water retention as well as minerals.
- 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.
- 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, 10 month maturation in the same casks.
- Tasting Note:** The lushest of Forster's top locations boasts a fantastic freshness. An enormous complexity is supported by a perfect acidity. The strong minerality makes this G. C. a true experience.
- Analysis:**
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| Alcohol: | 12,5 % vol. |
| Residual Sugar: | 0,7 g/l |
| Acidity: | 6,1 g/l |
| Contains sulfites. | |