



Dr. Bürklin-Wolf

2017 Villa Bürklin Cuvée Rot

- Philosophy:** Our Villa Bürklin Rot is a cuvée composition of local grape varieties by our cellar master Nicola Libelli.
- Varieties:** 50% Dornfelder and 50% Pinot Noir
- 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.
- Biodynamics:** Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
- Vinification:** After fermentation on the skins this wine was matured for one year in old oak casks, from small 500 liter to larger 1500 liter
- Tasting Note:** Juicy blackberry fruit with just a touch of meatiness. Intergrated tannins with just a touch of oak.
- Food pairing:** Ideal with Bolognese or smoked hams.
- Analysis:** Alcohol: 12,5 % vol.
Residual Sugar: 0,1 g/l
Acidity: 5,7 g/l
Contains sulfites.