



Dr. Bürklin-Wolf

## 2017 Wachenheimer Altenburg P.C.

- Vineyard:** One of the top sites in Wachenheim, 1.22 ha/3 acres in extent, its origins go back to the late medieval era, altitude (130-150 m/ 430-500 feet above sea-level). Our parcel is 0.4 ha/ 1 acre in extent. This is an east-facing slope enjoying optimum sunshine which warms the white gravel and sandstone soil. There, the roots are very well supplied with water and 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 22<sup>nd</sup>, 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, 12 month maturation in the same casks.
- Tasting Note:** The typical creaminess and fresh minerality provide the perfect drinking pleasure. A wine with an excellent ageing potential.
- Analysis:**
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|--------------------|-------------|
| Alcohol:           | 13,0 % vol. |
| Residual Sugar:    | 0,9 g/l     |
| Acidity:           | 6,9 g/l     |
| Contains sulfites. |             |