



Dr. Bürklin-Wolf

2017 Wachenheimer Goldbächel P.C.

- Vineyard:** Top-ranked site in Wachenheim, 4,3 ha in size, our share is 3 ha. The south-facing slope ensures optimum exposure to the sun, warming the yellow and red sandstone gravel soil. At a depth of 1,80 m (6 feet) there is a 1,20 m (4 feet) thick layer of alluvial rock. Here the roots of the vines 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 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:** Intense floral aromas. Great harmony of fruit and juicy acidity, subtle mineral undertones.
- Analysis:**
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|--------------------|-------------|
| Alcohol: | 13,0 % vol. |
| Residual Sugar: | 2,1 g/l |
| Acidity: | 5,9 g/l |
| Contains sulfites. | |