



Dr. Bürklin-Wolf

2018 Ruppertsberger Hoheburg P.C.

- Vineyard:** The name of this top-rated site in the village of Ruppertsberg goes back to the castle of the Knights of Ruprechtsberg which was destroyed in the 14th century. 20 ha. in total, our parcel amounts to 8.3 ha. White and coloured sandstone ensures optimum warmth in the vineyard and perfect grape ripeness.
- 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:** 2018 began with a cold spring and enough rain in March and April. May brought mid-summer temperatures and catapulted the vegetation forward in record time. The perfect blossoming in June was followed by never ending summer weather with persistent drought until harvest which began on August 24th and ended on September 24th – as early as never before. Another vintage that shows us that our biodynamic cultivation helps our vineyards to be provided with enough water in dry periods. 2018 shows perfect fruit, great length with ripe and elegant acidity. This wonderful structure is the basis for another vintage with great ageing potential.
- Harvest:** Selective handpicking in September 2018 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:** As the neighbouring vineyard to Gaisböhl, Hoheburg shows powerful, but soft fruit as well as deep minerality and crispness. At the same time there is an impressive juiciness.
- Food pairing:** Ideal with entrees such as salmon tartar or seafood salads.
- Analysis:**
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| Alcohol: | 12,5 % vol. |
| Residual Sugar: | 4,3 g/l |
| Acidity: | 5,7 g/l |
- Contains sulfites.