



Dr. Bürklin-Wolf

2018 Villa Bürklin Cuvée Weiss

- Philosophy:** Our Villa Bürklin Weiss is a cuvée composition of local and international grape varieties by our cellar master Nicola Libelli.
- Varieties:** Riesling, Sauvignon Blanc and Scheurebe.
- 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.
- Vinifikation:** Temperature-controlled spontaneous fermentation followed by maturation in stainless steel tanks and wooden barrels.
- Tasting Note:** Aromas of apple and black current with citrus notes. Charming mouthfeel with juicy acidity. Easy drinking on a top level!
- Food pairing:** The perfect summer or party wine.
- Analysis:**
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| Alcohol: | 12.0 % vol. |
| Residual Sugar: | 6,6 g/l |
| Acidity: | 6,0 g/l |
| Contains sulfites. | |