



Dr. Bürklin-Wolf

2018 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:** 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, maturation on the yeast in the same casks until bottling in August 2019.
- 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: | 8,7 g/l |
| Acidity: | 6,0 g/l |
| Contains sulfites. | |