



Dr. Bürklin-Wolf

2018 Wachenheimer Böhlig P.C.

- Vineyard:** The Böhlig vineyard in Wachenheim is 4.94 ha in size and is one of the few vineyards in the Mittelhaardt with weathered sandstone and limestone soil providing an excellent supply of minerals and water. The south-facing slope gives perfect exposure to the sun
- 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.
- Biodynamics:** Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
- The 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.
- Vinification:** Spontaneous fermentation in large, old oak casks, maturation on the yeast in the same casks until bottling in August 2019.
- Tasting Note:** Rich and full-bodied, elegant and very precise. The limestone soil gives great depth of minerality and powerful, earthy spice.
- Food pairing:** An ideal companion to a bowl of fresh mussels as well as to crabmeat and trout.
- Analysis:**
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| Alcohol: | 13,0 % vol. |
| Residual Sugar: | 2,7 g/l |
| Acidity: | 5,6 g/l |
- Contains sulfites.