



Dr. Bürklin-Wolf

2018 Wachenheimer Gerümpel P.C.

- Vineyard:** The Gerümpel vineyard in the village of Wachenheim is certainly one of Germany's most famous vineyards, first mentioned in documents dated 1429. 13 ha in total, our parcel amounts to 6.2 ha. The Gerümpel benefits from frequent warm winds, ensuring that the grapes dry quickly after rain, thus reducing the risk of fungal infection. This site is characterised by its capacity to produce healthy grapes, even when they are picked late. Its proximity to the Grand Cru vineyards of Forst, just over the fence, means that the Gerümpel profits from the typical weathered sandstone of Wachenheim and the volcanic basalt from Forst.
- 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:** Our Gerümpel shows its proximity to the Pechstein vineyard. Structured with salty minerals, harmonious and concentrated with a powerful, elegant finish.
- Analysis:**
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| Alcohol: | 13,0 % vol. |
| Residual Sugar: | 3,4 g/l |
| Acidity: | 5,6 g/l |
| Contains sulfites. | |