2018 Wachenheimer Goldbächel P.C.

**Vineyard:** Top-ranked site in Wachenheim, 4.3 ha in size, our share is 3 ha. The south-facing slope ensures optimum exposure to the sun, warming the yellow and red sandstone gravel soil. At a depth of 1.80 m (6 feet) there is a 1.20 m (4 feet) thick layer of alluvial rock. Here the roots of the vines 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, 10 month maturation in the same casks.

**Tasting Note:** Intense floral aromas. Great harmony of fruit and juicy acidity, subtle mineral undertones.

**Analysis:**
- Alcohol: 12.5 % vol.
- Residual Sugar: 7.7 g/l
- Acidity: 5.7 g/l

Contains sulfites.