



Dr. Bürklin-Wolf

2018 Wachenheimer Rehbächel P.C.

- Vineyard:** This vineyard is 3 ha in size, and is one of the top-ranked sites in Wachenheim, and owned exclusively (monopole) by the Dr. Bürklin-Wolf Estate. It lies on a south-facing slope, providing optimum sunshine conditions, warming the red and yellow sandstone and gravel soil. There is a 1,20 (4 feet) thick layer of alluvial stone at a depth of 1,80 m (6 feet). Here the roots of the vine 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.
- 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.
- 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:** Classic fruit driven weathered sandstone Riesling with fine herbal aromas, concentrated, powerful mouth-feel and juicy acidity.
- Analysis:**
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| Alcohol: | 12,5 % vol. |
| Residual Sugar: | 1,8 g/l |
| Acidity: | 5,7 g/l |
- Contains sulfites.