



## 2018 Riesling trocken (Estate Riesling)

- Vineyards:** Our house Riesling from the Estate's own vineyards on the foothills of the Pfalz mountains from the villages of Wachenheim, Deidesheim and Ruppertsberg. On these slopes, our vines enjoy an almost mediterranean microclimate and an excellent supply of minerals and water. This Riesling is the perfect introduction to the world of Dr. Bürklin-Wolf, excellent, a big wine for a small price.
- 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 24<sup>th</sup> and ended on September 24<sup>th</sup> – 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:** Temperature-controlled fermentation and maturation in stainless steel and old oak casks.
- Tasting Note:** Fresh aromas of green apple and lemon with a florale note. Juicy acidity, fine minerality, very refreshing.
- Food pairing:** With light summer cuisine, fresh salads and shellfish.
- Analysis:**
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|--------------------|-------------|
| Alcohol:           | 12.0 % vol. |
| Residual Sugar:    | 7.0 g/l     |
| Acidity:           | 7.0 g/l     |
| Contains sulfites. |             |