



**Dr. Bürklin-Wolf**

## **2017 Gaisböhl G.C.**

- Vineyard:** The Dr. Bürklin-Wolf estate is the sole (monopole) owner of this top-rated site in Ruppertsberg, which has a total extent of 8 ha, of which only 5,2 ha are classified as a G.C. site. The origin of this site goes back to the late medieval era. It was classified as a First Growth in terms of the Royal Bavarian Site Classification. It is located at the foot of the Mittelhaardt mountains, and benefits from an advantageous temperate microclimate. Deposits of gravel in terraces with layers of clay in the soil provide the Gaisböhl wine with its huge body and elegant acidity, the coloured sandstone ensures a very long maturation potential.
- 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:** An almost mediterranean year. After a mild winter and a very warm March the budding took place earlier than usual. The summer was warm and extremely dry. Harvest began at the end of August and was finished by September 22<sup>nd</sup>, as early as never before. The wines are very well structured, opulent and accessible with a great ageing potential.
- Harvest:** Selective handpicking in September 2017 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, 15 month maturation in the same casks.
- Tasting Note:** A very pithy and concise Gaisböhl. Aromas of mirabelle with a herbal note. In the mouth fresh peach, very precise fruit with a clear structure. A wine with an enormous body and pressure in the long finish.
- Analysis:**
- |                 |             |                    |         |
|-----------------|-------------|--------------------|---------|
| Alcohol:        | 13,0 % vol. | Acidity:           | 7,1 g/l |
| Residual Sugar: | 2,5 g/l     | Contains sulfites: |         |