



Dr. Bürklin-Wolf

2014 Wachenheimer Riesling

Vineyards:	This village Riesling is a blend of non-classified vineyards as well as declassified P.C. vineyards from Wachenheim.
Harvest:	Selective hand picking in October 2014 followed by gentle pressing.
Biodynamics:	Out of respect for our vineyards and their wines we have worked biodynamically since 2005.
Vinification:	Temperature-controlled spontaneous fermentation followed by maturation in stainless steel tanks and in large (2400 litres) oak barrels (P.C. wines).
Tasting Note:	Fresh apple and peach aromas with a floral note. Juicy mouth-feel with flavours of mango and peach rounded off with subtle, elegant spice. Clean minerality and elegant acidity.
Food pairing:	Our Wachenheim Riesling is an excellent partner to mussels, crab or sushi.
Analysis	Alcohol: 12.5 % vol. Residual sugar: 2,7 g/l Acidity: 8,5 g/l