

**Winemaker:** Dennis Wolf

**Region:** Pfalz

**Location:** Großkarlbach



# Cuvée Kurt #3

WOLF



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**Farming:** Organic / Biodynamic

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**Viticulture:**

- Simonit & Sirch method for pruning which preserves health of the vine branches. Pruned close to the ground to keep as cool as possible.
- Light tilling between the vines, with no herbicide use whatsoever.
- Cover crops for increased shade and biodiversity.
- No trimming of the vine, in order to increase shade.
- Homemade biodynamic compost. Use of 500 and 501 preparations.

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**Alc %:** 11.91

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**Free SO2:** 14 mg/L

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**Total SO2:** 36 mg/L

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**Varieties and Vinification:**

Vinified separately by parcel before being blended:

- Scheurebe, fermented with maceration, and aged for 24 months in old 228L burgundy barrels.
- Riesling, harvested in August, from a parcel of alluvial, gravel, and sandy soil, aged for 24 months in old 228L burgundy barrels.
- Sauvignon Blanc, fermented and aged for 24 months in old oak barrels.
- Sauvignon Blanc, fermented and aged for 24 months in stainless steel tanks.
- Old vine (20+ years) Pinot Blanc, fermented and aged for 24 months in various old barrels.
- Old vine (20+ years) Pinot Gris, fermented and aged for 24 months in new 500L barrels.

- Muskateller (Muscat blanc à petit grain) from a parcel with sandy soil.
- Chardonnay fermented and aged on full lees for 12 months in old 228L burgundy barrels.
- Kerner, cold fermented and aged in stainless steel tanks.
- Silvaner, cold fermented and aged in stainless steel tanks.