Winemaker: Dennis Wolf **Region:** Pfalz **Location:** Großkarlbach

Riesling

WOLF

Farming: Biodynamic

Vineyard:
→ Multiple Riesling Parcels in Großkarlbach and Laumersheim.
→ Limestone soils in Laumersheimer Kirschgarten and Großkarlbach Großer Garten
→ Light alluvium soil with gravel and sand in Laumersheimer Kapellenberg
→ Gravel and loess in Großkarlbarcher Dackenheimer Weg

Alc %: 11.82

Free SO2: 14 mg/L

Total SO2: 38 mg/L

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.

Vinification:
→ Hand Harvested on September 23 and October 12 2020
→ Cold maceration for 6-12 hours
→ Long and slow pressing
→ Spontaneous fermentation in burgundy barrels and foudres, all between 2 and 8 years old, as well as stainless steel tanks
→ Aging for 18 months on full lees
→ No fining or filtration