



WEINGUT
BURG RAVENSBURG
seit 1851

LOCATION

Germany > Baden >
Kraichgau > Sulzfeld

VARIETY

Blafränkisch

WINEMAKER

Claus Burmeister & Daniel Rupp



SCIENCE

ABV: 13.00%
SUGARS: 0.40 g/l
TOTAL SO2: 78 mg/l
TOTAL ACIDITY: 5.60 g/l

Blafränkisch Lerchenberg 1G VDP

EXPERIENCE

NAME: Lerchenberg is classified as an Erste Lage or "First Growth" vineyard by the VDP, and the name is a reference to the multitude of larks that have traditionally nested in and around the vineyards.

CHARACTER: This steep, south facing vineyard allows the grapes to ripen slowly enhancing the core of darker fruits with a savory layer of dried herbs, spice and smoky meats. The plush texture is moderated by a fresh yet long finish that makes this an ideal wine for dinner.

ENJOY WITH: Roasted rack of lamb or prime rib would be an easy option as well as falafel and baba ganoush. However a fully loaded baked potato with bacon, mushrooms and chives might be a peak experience.

BEST RESULTS: Enjoy at 60-65°F.

EXPRESSION

FERMENTATION & EXTRACTION: The fruit is hand harvested and sorted once in the vineyard. Destemmed and then sorted through an optical sorter. The berries are cold soaked for 24 hours, and in keeping with a minimal intervention approach, gravity flow is utilized wherever possible. Fermentation is spontaneous, followed by malolactic fermentation in barrique.

ELEVAGE: Aged for 12 months in 3rd and 4th-use barriques.

FINING & FILTERING: Unfined. Light filtration with Diatomaceous earth (Kieselgur)

SULFUR: Minimal amounts are added as needed after malolactic fermentation.

SOURCE

FARMING: Certified Organic and Biodynamic (Demeter). The estate's focus is on biologically active soil through multiple techniques including the use of cover crops, creating their own compost and following the lunar calendar. No synthetic chemicals are used, and all plots are cultivated according to their VDP classification level. They balance these traditional methods with newer technologies, including a trial program using drones to spray biodynamic preparations in the vineyard.

LAND: The grapes come from a 12.4 hectare plot of south and southeast facing vineyards, with the oldest parcels making up the majority of the cuvée. The soils are limestone and gypsum marl, called gypsum keuper, on steep slopes rising to a 35% gradient at 620-950 ft. a.s.l.

VINE: The majority of the vines were planted in the 1980s with a density of 7,000 vines/ha.

HARVEST & PRODUCTION: 100% hand-harvested, with 200 cases produced on average.

