



P. J.
VALCKENBERG
WEINHANDELSHAUS

Friedelsheimer St. Laurent

Friedelsheimer St. Laurent dry 2016




Producer

The biodynamic estate from winemaker Alex Pflüger cultivates on 40 hectares the best vineyard sites of the wine region Palatine

Vintage report

The harvest 2016 was influenced by a very rainy May and June. The development of the grapes has been retarded and the ripening began quite late. A wonderfully sunny and hot September brought the missing warmth and ripeness. Harvesting started in the third week of September. The last grapes were picked at the beginning of November. Throughout the whole vintage we were gifted with moderate and dry weather. The young wines surprises with a moderate, but fresh acidity, already a good structure and a lot of aroma.

Characteristics

-  elegant, rich in fruit but with much freshness and finesse
-  concentrated on the palate, elegant with a great finish
-  roasted meat, beef or game

Facts

- Grape Variety St. Laurent
- Terroir Grapes from estate owned vineyards in the Dürkheimer district; weathered red sandstone in sun-exposed locations.
- Appellation Palatinate
- Vinifikation Single bow method; fermentation in stainless steel tanks



| Alcohol | Residual Sugar | Acidity |
|-----------|----------------|---------|
| 13.5 %vol | 2 g/l | 6.2 g/l |

Art.No. PL8-16