



P. J.
VALCKENBERG
WEINHANDELSHAUS

Friedelsheimer St. Laurent

Friedelsheimer St. Laurent dry 2017




Producer

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

Vintage report

The year 2017 brought some challenges for the vineyards. After several nights of mid April frosts, some varieties and vineyards were affected. Summer started quite warm and the high temperature and low amount of rainfall led to a fast development of the vines, two weeks earlier than average. Harvest 2017 started in the first week of September. The harvest team was able to bring excellent, ripe and healthy grapes from the single vineyards into the cellar. On the 4th of October harvest 2017 was completed with yields around 20% lower than the average.

Characteristics

-  blueberry and Morello aroma
-  full bodied, dark red fruits paired with a spicy finish, ripe tannins
-  BBQ, roasted beef, hearty sauce.

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	3.6 g/l	6 g/l

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