



P. J.
VALCKENBERG
WEINHANDELSHAUS

Biodynamite

Biodynamite 2018




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 started early with sufficient water resources and high temperatures already in April. As a result, they had the earliest flowering ever. Summer was dry and hot with nearly perfect ripening conditions. Everyone was looking forward to harvest. The vintage was gathered early almost everywhere, but the Pfalz region was really early. We started by the end of August and were finished by the first few days of October. If 2018 is potentially great anywhere, it's in the Pfalz.

Characteristics

-  from juicy to exotic fruits
-  lemon, melon, litchi, round and full-bodied
-  mediterranean cuisine, shellfish and other seafood dishes

Facts

- Grape Variety Riesling, Gewürztraminer
- Terroir Good depth lime marl with quartzite soil, sun-exposed locations
- Appellation Palatinate
- Vinifikation Single bow method. Fermentation in stainless steel tanks.

Alcohol	Residual Sugar	Acidity
12 %vol	9.7 g/l	4.7 g/l



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