



P. J.
VALCKENBERG
WEINHANDELSHAUS

Biodynamite

Biodynamite 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

-  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	8.9 g/l	5.7 g/l

Award

Points Kat. 4 ECOWIN: "ECO Winner 2018 - trockene bis halbtrockene Weißweine"



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