

VALCKENBERG

2016 GRAUER BURGUNDER



Valckenberg Grauer Burgunder dry 2017

Producer

For over 230 years P.J. Valckenberg has discovered extraordinary German Estates and act as an ambassador of their wines. The Valckenberg Varietals represent authentic and typical german wines.

Vintage report

"A roller coaster ride" was how the year's progression was described and steady nerves were required. The weather gods showed themselves to be more kind during the extremely early harvest following heavy rains. The mild weather with its cold nights helped many grapes evolve to a good level of ripeness and plenty of aromas. The young wines in Rheinhessen are proving to be very fruit-driven with a well-balanced, refreshing acidity. Especially the late-ripening varieties such as Riesling benefitted from this challenging vintage.

Characteristics

 $\int_{I} \int_{I} banana, spicy, clear$

⇐ Creamy, mineral, excellent

Versatile companion, banquet, catering

Facts

Grape Variety	Grauer Burgunder	
Terroir	Calcareous loess-loam soil	
Appellation	Rheinhessen	
Vinifikation	Harvest of fully ripe, healthy grapes, gentle processing, cool fermentation at 18°C, aging in stainless steel tanks.	

Alcohol	Residual Sugar	Acidity
12 %vol	7 g/l	7.2 g/l

Art.No. 100.150-17

Package 0,75 l