

Valckenberg Grauer Burgunder dry 2018


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 very early flowering thanks to the warmest April on record led to expectations of an early harvest. However, the hot and dry, sunny summer served as an additional ripening accelerator. The settled weather conditions continued into harvest, allowing many grapes to stay on the vine right up to October and partly to November. The drought did present major challenges for growers in some locations and the steeper vineyards had to be partly irrigated. However, the Rheinhessen growers were overall pleasantly surprised with the performance of their vines.

Characteristics

 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
12.5 %vol	6.1 g/l	5.3 g/l



Art.No. 100.150-18