

Valckenberg Grauer Burgunder dry 2019


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

Germany's largest wine growing area "Rheinhessen" has been affected for the second year with really warm weather. The vines sprouted a week earlier than normal, but the process slowed due to a cool May. June accelerated the growth again and the grapes have been affected by sunburn. The main harvest was finished within three weeks and lasted until the beginning of October. The late summer weather produced very healthy and ripe grapes.

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	7.1 g/l	6 g/l