



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Malterdinger Weisswein

## Malterdinger Weisswein dry 2018


### Producer


Bernhard Huber cultivates the 26 hectares of the family vineyards, with varieties of mainly Pinot Noir and Chardonnay, but also a small amount of Pinot Blanc and Pinot Gris.


### Vintage report

After a cool, rainy spring and delayed budding of the vines, the weather was quite changeable until June. July and August were characterized by persistent periods of good weather, during which the vines developed wonderfully. Thanks to the persistent sunny weather, we were able to start harvesting on September 12. The late summer autumn days with cool nights brought both ripeness and freshness to the grapes. Overall, it was a very labor-intensive year for the winemakers with a happy outcome. Both the "White Burgundy" and the "Pinot Noir" currently show a precise elegance, a fine fruit, a pronounced and pleasant acidity and a lot of juice.

### Characteristics

 honeydew melon, herbaceous-citrus note.

 mineral-fruity, fine melting, long finish.

 risotto, tender veal

### Facts

Grape Variety Weissburgunder, Chardonnay

Terroir Shell limestone weathering

Appellation Baden

Vinifikation spontaneously fermented in small oak barrels, aged for 16 months on the full lees, bottled without filtration



| Alcohol   | Residual Sugar | Acidity |
|-----------|----------------|---------|
| 12.5 %vol | 1 g/l          | 6.4 g/l |

Art.No. HU20-18