

Valckenberg Sauvignon Blanc dry 2021


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

In retrospect, the winegrowers consider it a stroke of luck that the vines in Rheinhessen sprouted later than usual this year, because the shoots in Germany's largest winegrowing region were spared the night frosts in April. Compared to previous years, the late start of the harvest in mid-September was also a fortunate coincidence, because beautiful September days contributed decisively to the fact that they were able to harvest "a very appealing vintage". Ripening in the cool nights produces fruity wines that offer a wide spectrum of aromas even with moderate alcohol content.

Characteristics

 exotic fruits cassis

 fresh acidity, gooseberry

 seafood, goat cheese

Facts

Grape Variety	Sauvignon Blanc
Terroir	chalky loess-loam soil
Appellation	Rheinhessen
Vinifikation	Harvest of fully ripe, healthy aromatic grapes, freed from the stems and immediately pressed at low pressure. Fermentation with pure yeast at 16°-18° C. Gentle, reductive vinification.

Alcohol	Residual Sugar	Acidity
11.5 %vol	8 g/l	7 g/l

Award

Restaurant Wine: *****



Art.No. VA22-21