



P. J.
VALCKENBERG
WEINHANDELSHAUS

Sauvignon Blanc vom Quarzit

Sauvignon Blanc vom Quarzit dry 2022


Producer

The biodynamic estate from winemaker Alex Pflüger cultivates on 40 hectares the best vineyard sites of the wine region Palatine


Vintage report

For many of our neighbouring vineyards, the harvest began at the end of august. Thanks to the vitality and durability of our vineyards, we had a little more time to play with. We started to harvest earlier ripening grapes and basis wine for our sekts on the 1st of September. The weather changed drastically in the second week of September, the rain lacking in the previous six months finally arrived and temperatures dropped. Despite the worsened conditions, we found sufficient opportunity to harvest in fine weather. Thanks to the stability and health of our vines the weather was not problematic and the grapes had sufficient time to fully ripen. Following a bumper harvest, we're looking forward a fine vintage. Our younger wines offer a finely defined fruit aroma and moderate alcohol content. But also, a deep and complex body. Above all the playful elegance of our wines excites us this year. Our newer wines are already bottled and being delivered

Characteristics

 Cassis, peach

Mouth, mineral, crisp fruit

 seafruit, asian cuisine, salads

Facts

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| Grape Variety | Sauvignon Blanc |
| Terroir | Selection of different vines, light gravel and quartzite soils. |
| Appellation | Palatinate |
| Vinifikation | fermented in stainless steel and reductive ageing |

| Alcohol | Residual Sugar | Acidity |
|-----------|----------------|---------|
| 12.5 %vol | 5.4 g/l | 6.7 g/l |



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