



P. J.
VALCKENBERG
WEINHANDELSHAUS


Wiltinger Klosterberg Riesling Kabinett


Wiltinger Klosterberg Riesling Kabinett sweet 2020


Producer

The passion for viticulture was already laid in the cradle of the two brothers Stephan and Michael Weber by the Wiltinger grandparents. Initially, both brothers took different professional paths, but the care and maintenance of the grandparents' vines was never absent. Studies at the renowned Geisenheim University of Viticulture helped to turn the hobby into a vocation. And so, in 2011, the first of their own wines was bottled.

Characteristics

 ripe apricot, apple, grapefruit.

 primary fruit sweetness, vineyard peach, fine spiciness.

 solo, Asian dishes, seafood.

Facts

Grape Variety	Riesling
Terroir	Wiltinger Klosterberg, 50-year-old plant, traditional single pile cultivation.
Appellation	Saar
Vinifikation	spontaneous fermentation, ageing in stainless steel tank

Alcohol	Residual Sugar	Acidity
9.5 %vol	40 g/l	7 g/l



Art.No. WB2-20

Package 0,75 l

www.valckenberg.com