



P. J.
VALCKENBERG
WEINHANDELSHAUS

Reitsteig Pinot Noir

Reitsteig Pinot Noir dry 2019


Producer


The Castell family owns 80 hectares of the finest franconian vineyard sides. The majority is the white variety Silvaner. The terroir is characterized by a continental climate and gypsum skeuper soil, which gives the wines their spicy, strong note.


Vintage report

The year 2019 was overall very dry. After a dry winter followed a dry Spring. At the end of April, the wine grapes exhibited a huge shoot. A late frost in May impaired the vineyards and brought some extra work. The end of June and July were extremely hot and dry! The grapes grew very fast, but some species such as Bacchus were sunburned. The harvest started early in the beginning of September and lasted only 18 days. We have good quality but less crop. The wines now are elegant and harmonic.

Characteristics

 Notes of smoked paprika and pepper on the nose paired with fruity hints of black cherries.

 Melting and full-bodied on the palate with elegant, well-integrated acidity and a long finish. Flavors of licorice and dried plum

 burgundy roast, venison

Facts

Grape Variety	Pinot Noir
Terroir	Located directly under the Schlossberg - separated only by the rise to the former castle ruins on the Schlossberg. Steeply and southward sloping, the Spätburgunder vines grow and produce grapes of exceptional and great character.
Appellation	Franconia
Vinifikation	22 months of wood aging, of which 10 months in barriques



Alcohol

13.5 %vol

Art.No. CA61-19

Package 0,75 l

www.valckenberg.com