



P. J.
VALCKENBERG
WEINHANDELSHAUS

Reitsteig Pinot Noir

Reitsteig Pinot Noir dry 2020


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

A dry and mild winter led to a warm spring and early bud break with unfortunately some uncomfortable cold nights and frost in May. But good conditions in summer with also some rain came to an early harvest, starting in the beginning of September. Warm days and cold nights have been perfect for the aroma ripening. Very happy about healthy and stable in terms of acidity, we taste now very well balanced, developable wines with a high maturing potential.

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	Residual Sugar	Acidity
13.5 %vol	0.1 g/l	4.8 g/l

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