

## Valckenberg Sauvignon Blanc dry 2022


### 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

Due to the late summer heat, the Burgundy varieties ripened earlier at the beginning and had to be harvested hastily in some cases. A long breath is required for the Riesling harvest. The rain at the beginning of fall delays ripening and increases the risk of botrytis. Overall, despite the ups and downs of the weather, the vintage will be promising wines with the right balance of great fruit, moderate acidity and slightly lower alcohol levels."

### 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
12 %vol	7 g/l	5.3 g/l

Art.No. VA22-22