

## Valckenberg Sauvignon Blanc 2025


### 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

Small quantities, but excellent quality and healthy grapes. The subsequent drought ended at the end of July with heavy rainfall, and there was also significant hail damage in some areas. Initial ripeness measurements on 18 August surprised with very advanced must weights, and the main harvest began extremely early at the beginning of September. Grape varieties with compact bunches and thin-skinned berries, such as Riesling, had to be selected more and more carefully. By the beginning of the second decade of September, the main harvest was often already over.

### Characteristics

 exotic fruits, cassis, gooseberry

 fresh acidity, gooseberry

 seafood, fish, 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	4.9 g/l	7.4 g/l



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