



P. J.
VALCKENBERG
WEINHANDELSHAUS

Reitsteig Pinot Noir

Reitsteig Pinot Noir 2021

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.


April 6th, 1659 was to become an important date for Castell, Franconian and also German viticulture - the first planting ..


Vintage report

A wet summer followed by a constant dry and seasonal warm September and October. This gave the grapes the possibility to ripen to perfection. Therefore, harvest started only in the second half of September until end of October. A careful selection of the grapes during the harvest, due to the wet summer, resulted in healthy, perfectly maturity vines. The Silvaner already shows great potential.

Characteristics

 blackberry and currant paired with cool hints of eucalyptus build tension

 cinnamo, silky tannin, present acidity

 venison loin and braised venison cheeks

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 Spontaneous whole cluster fermentation for 7 days. Then aged for 18 months on the fine lees in small oak barrels.

Alcohol	Residual Sugar	Acidity
12.5 %vol	0.5 g/l	7.9 g/l



Art.No. CA61-21