



P. J.
VALCKENBERG
WEINHANDELSHAUS

Osthofen Goldberg Dry Riesling

Osthofen Goldberg Dry Riesling dry 2022


Producer


The winery Karl May has been in the family since 1815. Today Peter and Fritz manage the family winery in the 7th generation.


Vintage report

After a hot and dry summer, the harvest started in early September. During the ripening and harvesting season we've got some rain, what was important for ripening. We could harvest great qualities through all varieties.

Characteristics

 apricot, apple, candied citrus, mandarine

 fine acidity, long-lasting

 fish, chicken, salad and antipasti

Facts

Grape Variety Riesling

Terroir The Goldberg is one of the few truly historic vineyards in Rheinhessen and the most expressive vineyard in Osthofen. As early as 1837, the vineyard and its advantages - namely its protected location and excellent ripeness - were described in the "Handbuch der deutschen Weincultur". We are very fortunate to be able to cultivate this original Goldberg parcel, as it was called back then. The Riesling vines are 36 and 25 years old on limestone marl and limestone. We ferment the Riesling spontaneously in stainless steel and leave it on the lees until bottling. The yields are 15 - 30 hl/ha on the very barren site.

Appellation Rheinhessen

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Alcohol	Residual Sugar	Acidity
13 %vol	1.5 g/l	7.6 g/l

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