



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Osthofen Pinot Noir

## Osthofen Pinot Noir 2020


### 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 warm and dry summer, the harvest started in early September. During the ripening and harvesting season we got mild temperatures. Perfect conditions for all varieties, one of the best vintages in the last ten years.

### Characteristics

 ruby-colored, full-bodied, piquantly fruity, dry wine with a slight hint of almond aromas.

 wild berry, full-bodied complexity in the glass as a harmonious complement

 grilled meat or vegetables, game

### Facts

Grape Variety Pinot Noir

Appellation Rheinhessen

Vinifikation 18 days of maceration in open vats. Matured for 10 months in large oak barrels and older barriques.

Alcohol	Residual Sugar	Acidity
12.5 %vol	0.5 g/l	5.1 g/l



Art.No. KM4-20