



# Valckenberg Pinot Blanc 2024

### 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

The spring of 2024 was characterized by average precipitation, with particularly high amounts in February and May, which led to a good water supply. The slightly below-average rainfall in June was offset by the higher rainfall in July. The main harvest began in the first decade of September with the harvest of early-ripening grape varieties or grapes for sparkling base wines and grape juice, depending on the variety and location. The main harvest was completed at the beginning of October.

## Characteristics

 $\int_{I} \int_{V}$  fine aromatic, pear, pineapple.

⇔ fresh, balanced

Q all-rounder, with light cuisine

#### Facts

Grape Variety	Weisser Burgunder
Terroir	Calcareous loess-loam soil
Appellation	Rheinhessen
Vinifikation	Harvest of fully ripe, healthy grapes, gentle processing, cool fermentation at 18°C, aging in stainless steel tanks.

Alcohol	Residual Sugar	Acidity
11.5 %vol	7.2 g/l	6.1 g/l

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