

## Valckenberg Gewürztraminer 2023

### 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 2023 wine year in Rheinhessen began with mild temperatures, which were crucial for a successful flowering in early June. With temperatures of up to 30 degrees during the harvest, grapes were harvested in the early hours of the morning while they were still fresh and cool. Good cooling technology was crucial for good quality management. Late-ripening varieties such as Riesling then benefited from the late summer temperatures during the day and the cool temperatures at night.

### Characteristics

 roses, litchi, maracuja

 delicate, full

 pastry, bluecheese, dessert

### Facts

Grape Variety	Gewürztraminer
Terroir	loass-loam soil
Appellation	Palatinate
Vinifikation	Harvest of fully ripe, healthy, aromatic grapes, freed from the stems and immediately pressed with low pressure. Fermentation with pure cultured yeast at 16°-18° C. Gentle, reductive vinification.



Alcohol	Residual Sugar	Acidity
10 %vol	30.5 g/l	4.2 g/l

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