



P. J.
VALCKENBERG
WEINHANDELSHAUS

Reitsteig Pinot Noir

Reitsteig Pinot Noir 2022

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 and mild winter was followed by a rather mixed spring. The budding was therefore only in early-mid May, and thus relatively late. From mid-May onwards, drought and heat set in, which then continued throughout the summer until the end of August.

Characteristics

🍷 blackberry and currant paired with cool hints of eucalyptus build tension

👄 cinanom, 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
13.5 %vol	0.2 g/l	5.7 g/l

Art.No. CA61-22