



P. J.
VALCKENBERG
WEINHANDELSHAUS

CHARTA Riesling QbA

CHARTA Riesling QbA dry 2023


Producer


The traditional estate is owned by the Eser family and located in the Rheingau region. They're a member of the VDP association and the CHARTA group.


Vintage report

We began the main harvest on September 26, which was completed on October 11. Due to the rapid ripening and the threat of over-ripening, it was extremely important to select healthy grapes. This led to ever lower yields over the course of the harvest. On average, we harvested 20% less than in previous years. However, we were very satisfied with the quality of the Riesling grapes that reached the cellar.

Characteristics

 fruitdriven

 well-balanced, classic Rheingau Riesling

 Rhubarb crumble, cheese fondue

Facts

Grape Variety Riesling

Terroir Quartzite, calcareous loam and loess soil

Appellation Rheingau

Vinifikation Association of CHARTA wineries founded in 1984 in the Treasury of Geisenheim University. The aim of the association was to cultivate the classic Rheingau Riesling, which is dry in taste, fruit-driven and racy. The dry to feinherb Rieslings should function excellently as food companions and be well suited for aging. The wines must be made from 100% fully ripe Riesling vintages from the best Rheingau sites. In September after the harvest, i.e. after about 12 months, the wines may be marketed.
Spontaneous fermentation



Alcohol	Residual Sugar	Acidity
11.5 %vol	9.3 g/l	8.9 g/l

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