



P. J.
VALCKENBERG
WEINHANDELSHAUS

Ölberg Pinot Noir

Ölberg Pinot Noir dry 2022


Producer


The biodynamic estate from winemaker Alex Pflüger cultivates on 40 hectares the best vineyard sites of the wine region Palatine


Vintage report

We started to harvest earlier ripening grapes and basis wine for our sekts on the 1st of September. The weather changed drastically in the second week of September, the rain lacking in the previous six months finally arrived and temperatures dropped. Despite the worsened conditions, we found sufficient opportunity to harvest in fine weather. Thanks to the stability and health of our vines the weather was not problematic and the grapes had sufficient time to fully ripen. Following a bumper harvest, we're looking forward a fine vintage. Our younger wines offer a finely defined fruit aroma and moderate alcohol content. But also, a deep and complex body. Above all the playful elegance of our wines excites us this year.

Characteristics

 intensive berryfruit, spicy notes

 elegant, mineral, compact.

 game, fillet of beef, spicy cheese

Facts

Grape Variety	Pinot Noir
Terroir	Single vineyard Königsbacher Ölberg, southeastern slope, mix of red sandstone, marl limestone, limestone rubble
Appellation	Palatinate
Vinifikation	harvested by hand, spontaneously fermented on the skins, aged for about 14 months in French barriques in first or second occupancy.

Alcohol	Residual Sugar	Acidity
13 %vol	0.9 g/l	5 g/l

Award

92+ Falstaff Spätburgunder Trophy
88 p. Wine Enthusiast



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