

Valckenberg dry Riesling 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

 green apple, peach, citrus

 appealing, lively acidity

 fish, light summer dishes

Facts

Grape Variety	Riesling
Terroir	chalky 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
12 %vol	8 g/l	7 g/l

Art.No. 100.000-24