



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

St. Laurent vom Lösslehm

## St. Laurent vom Lösslehm 2023


### Producer


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


### Vintage report

After a partly very hot, partly humid summer we started the harvest 2023 at the beginning of September. The manual selection effort was quite high in some vineyards and our experienced harvest team was challenged. In calm and relatively dry late summer weather, we were able to harvest a high-yielding, ripe and balanced vintage and completed the harvest on October 11 after 36 days of picking. In the cellar, the vintage is typical of the variety, uncomplicated and very balanced in terms of acidity and must weight. The young wines develop independently and authentically in the cellar - just the way we like it.

### Characteristics

 dark fruits, cherry, wildberry, spicy aromas

 balanced tannins

 game, beef with hearty sauce

### Facts

Grape Variety	St. Laurent
Terroir	Selection from various St.Laurent vines in the foothills of the Mittelhaardt, loess loam soils, hot microclimate
Appellation	Palatinate
Vinifikation	harvested by hand, spontaneous fermentation on the mesh, aged in used french barriques and big wooden casks for around 9 months

Alcohol	Residual Sugar	Acidity
13 %vol	0.4 g/l	5 g/l

### Award

88 p. Wine Enthusiast



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