

## Valckenberg Gewürztraminer Lieblich 2017




### 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

In Germany's second largest wine region, 2017 will deliver good wine but less of it. After a wet July, the weather improved. At harvest, which began early in August, the weather brought warm days and cool nights, which were perfect for a good aroma profile. In September it turned cooler towards the end of harvest, while the rain was not excessive. The grapes were thus able to accumulate a lot of sugar and registered good acidity levels. The 2017 vintage in the Pfalz promises characterful and expressive wines with a lovely interplay of aromas.

### Characteristics

-  Full-bodied, lovely aroma of roses.
-  ripe peaches, litchis. "Gewürz" notes of nutmeg, cinnamon, clove on the finish.
-  Patés, hearty cheeses, fruity dessert or simply on its own.

### Facts

Grape Variety	Gewürztraminer
Terroir	Calcareous loess-loam
Appellation	Palatinate
Vinifikation	Harvested from ripe, healthy and aromatic grapes. Gently processed using a cold fermentation at 16 - 18°C.

Alcohol	Residual Sugar	Acidity
11 %vol	34.7 g/l	5.5 g/l



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