



P. J.
VALCKENBERG
WEINHANDELSHAUS

Ölberg Pinot Noir

Ölberg Pinot Noir dry 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

 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	0.4 g/l	4.9 g/l

Award

92+ Falstaff Spätburgunder Trophy
88 p. Wine Enthusiast



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