

Valckenberg Pinot Blanc dry 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

“A roller coaster ride” was how the year’s progression was described and steady nerves were required. The weather gods showed themselves to be more kind during the extremely early harvest following heavy rains. The mild weather with its cold nights helped many grapes evolve to a good level of ripeness and plenty of aromas. The young wines in Rheinhessen are proving to be very fruit-driven with a well-balanced, refreshing acidity. Especially the late-ripening varieties such as Riesling benefitted from this challenging vintage.

Characteristics

-  Fruity, aromas of pears and pineapples.
-  Crisp, clean minerally finish, well-balanced acidity.
-  Perfect with fish, poultry, salads, smoked items, and also corned beef.

Facts

Grape Variety	Pinot Blanc
Terroir	loess-loam soil
Appellation	Rheinhessen
Vinifikation	The wine was harvested from fully ripe, aromatic grapes, gently pressed, bridled with selected yeasts in a cold fermentation between 16° and 18°C, and stored within stainless steel tanks.



Alcohol	Residual Sugar	Acidity
12 %vol	8.1 g/l	7 g/l