



Valckenberg Gewürztraminer 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

🌸 roses, litchi, maracuja

👄 delicate, full

🥞 pastry, bluecheese, dessert

Facts

Grape Variety	Gewürztraminer	
Terroir	loass-loam soil	
Appellation	Rheinhessen	
Vinifikation	Harvest of fully ripe, healthy, aromatic grapes, freed from the stems and immediately pressed with low pressure. Fermentation with pure cultured yeast at 16°-18° C. Gentle, reductive vinification.	

Alcohol	Residual Sugar	Acidity
10 %vol	32.7 g/l	5.7 g/l

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