

Valckenberg Grauer Burgunder 2025


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

Small quantities, but excellent quality and healthy grapes. The subsequent drought ended at the end of July with heavy rainfall, and there was also significant hail damage in some areas. Initial ripeness measurements on 18 August surprised with very advanced must weights, and the main harvest began extremely early at the beginning of September. Grape varieties with compact bunches and thin-skinned berries, such as Riesling, had to be selected more and more carefully. By the beginning of the second decade of September, the main harvest was often already over.

Characteristics

 pear, walnut, melon

 creamy, fine acidity

 salad, chicken, starters

Facts

Grape Variety	Grauer Burgunder/Pinot Gris	
Terroir	chalky loess-loam soil	
Appellation	Rheinhessen	
Vinifikation	Harvest of fully ripe, healthy grapes, gentle processing, cool fermentation at 18°C, aging in stainless steel tanks.	

Alcohol	Residual Sugar	Acidity
12 %vol	6.9 g/l	6.1 g/l



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