

Valckenberg Gewürztraminer 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 main harvest began extremely early in early September. Grape varieties with compact clusters and thin-skinned berries, such as Riesling, required increasingly careful selection.

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 |
|---------|----------------|---------|
| 11 %vol | 34.5 g/l | 5.6 g/l |

Art.No. VA21-25