

Valckenberg Pinot Blanc dry 2018




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 very early flowering thanks to the warmest April on record led to expectations of an early harvest. However, the hot and dry, sunny summer served as an additional ripening accelerator. The settled weather conditions continued into harvest, allowing many grapes to stay on the vine right up to October and partly to November. The drought did present major challenges for growers in some locations and the steeper vineyards had to be partly irrigated. However, the Rheinhessen growers were overall pleasantly surprised with the performance of their vines.

Characteristics

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

Facts

Grape Variety	Pinot Blanc
Terroir	Loess and loam soils
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
12.5 %vol	7.3 g/l	5 g/l

