

## Valckenberg Gewürztraminer Lieblich 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

When the going is good, it is very, very good. This saying fits the 2018 vintage in the Pfalz. Hardly any damage despite extreme summer temperatures and drought, almost no water catastrophes, perfectly healthy grape material in abundant quantities. The record-breaking warm weather period had already begun in April, leading to an early flowering of Riesling at the end of May.. The true heatwave then came in July and August. September recorded ideal, largely dry and settled weather conditions, with especially the red varieties profiting from the extended hang time to give intensely-coloured, full-bodied wines. The white wines have moderate acidity, while the alcohol levels also remained relatively moderate.

### Characteristics

-  herbal and spicy notes, floral aromas of roses.
-  ripe peaches, litchis. "Gewürz" notes of nutmeg, cinnamon and clove
-  Patés, hearty cheeses or simply on its own.

### Facts

Grape Variety	Gewürztraminer
Terroir	Calcareous loess-loam soil
Appellation	Palatinate
Vinifikation	Harvested from ripe, healthy and aromatic grapes. Gently processed using a cold fermentation at 16 - 18°C.

Alcohol	Residual Sugar	Acidity
11 %vol	29.1 g/l	5.5 g/l



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