

Valckenberg Pinot Blanc dry 2019




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

Germany's largest wine growing area "Rheinhessen" has been affected for the second year with really warm weather. The vines sprouted a week earlier than normal, but the process slowed due to a cool May. June accelerated the growth again and the grapes have been affected by sunburn. The main harvest was finished within three weeks and lasted until the beginning of October. The late summer weather produced very healthy and ripe grapes.

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	chalky loess-loam soil
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	6.1 g/l	5.7 g/l

