



P. J.
VALCKENBERG
WEINHANDELSHAUS

SCHNEIDER Riesling

SCHNEIDER Riesling 2018




Producer

The estate in Palatine was established in 1994 by the Schneider family in Ellerstadt. Today Markus Schneider cultivates 90 hectares and established his wines worldwide.

Vintage report

Compared to 2017, vintage 2018 was a moderate year and a major challenge for the harvest team in the vineyards and in the cellar. During the night of July 5th, they got a big summer storm and most of the berries (approx. 20%) were damaged. With the following hot and dry temperatures, the damaged berries dried and they had a wonderful summer season. After the long and very hot summer and perfect precondition picking started on September the 1st with Sauvignon Blanc and finished the harvest on the second weekend of October. The ripeness exceeded our expectations, topping the 2017 vintage with very aromatic juice.

Characteristics

-  tropical fruit aromas
-  mango, peach, apricot, tight and citrusy
-  spicy Asian cuisine, poultry, fish dishes

Facts

Grape Variety	Riesling
Terroir	Friedelsheimer Schloss/castle, sun-exposed location, lime sandstone soil
Appellation	Palatinate
Vinifikation	Gentle pressing with 6-8hour maceration. Without fining, fermentation in stainless steel started with natural yeast.

Alcohol	Residual Sugar	Acidity
12.5 %vol	7.9 g/l	7.9 g/l



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