



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

SCHNEIDER Pinot Blanc

## SCHNEIDER Pinot Blanc 2017




### 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

At the night of April 20, Mother Nature showed off who the real "boss in the ring" is and drastically reduced the young shoots in all the plots. After all, they weren't attached from summer storms or hail. Picking started at the end of August with the first Sauvignon Blanc berries and finished the harvest after exactly 35 days. One of the shortest harvest periods, after 50 years.

### Characteristics

-  flowery bouquet, stonefruit aroma
-  full bodied, flowery-spicy, notes of pear and currant, harmonic acidity
-  asparagus, mushrooms, poultry dishes

### Facts

- Grape Variety Pinot Blanc
- Terroir Some of the Pinot Blanc vineyards are low-lying with gravel, rubble and sand soil
- Appellation Palatinate
- Vinifikation Gentle pressing with 3-6hour maceration. Without fining, fermentation in stainless steel. Ripening level: 89° Oechsle.

Alcohol	Residual Sugar	Acidity
12.5 %vol	6.7 g/l	5.4 g/l



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