



P. J.
VALCKENBERG
WEINHANDELSHAUS

SCHNEIDER Pinot Blanc

SCHNEIDER Pinot Blanc 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

-  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
13 %vol	7.2 g/l	6.4 g/l

Art.No. MS2-18