



P. J.
VALCKENBERG
WEINHANDELSHAUS

Malterdinger Pinot Noir

Malterdinger Pinot Noir dry 2017


Producer


Bernhard Huber cultivates the 26 hectares of the family vineyards, with varieties of mainly Pinot Noir and Chardonnay, but also a small amount of Pinot Blanc and Pinot Gris.


Vintage report

The 2017 vintage began with late frosts in April. Temperatures as low as -5°C affected almost all Chardonnays in the Schlossberg and we generally had a 30% crop loss. It could have been worse, as most vines recovered and latent bud developed, sometimes with small bunches. Because of these differences in development, frost was a major challenge during vegetation and harvest. The harvest began at the end of August, accompanied by an intense selection in the vineyard with the result of fine fruity wines with a lot of elegance, purity and freshness.

Characteristics

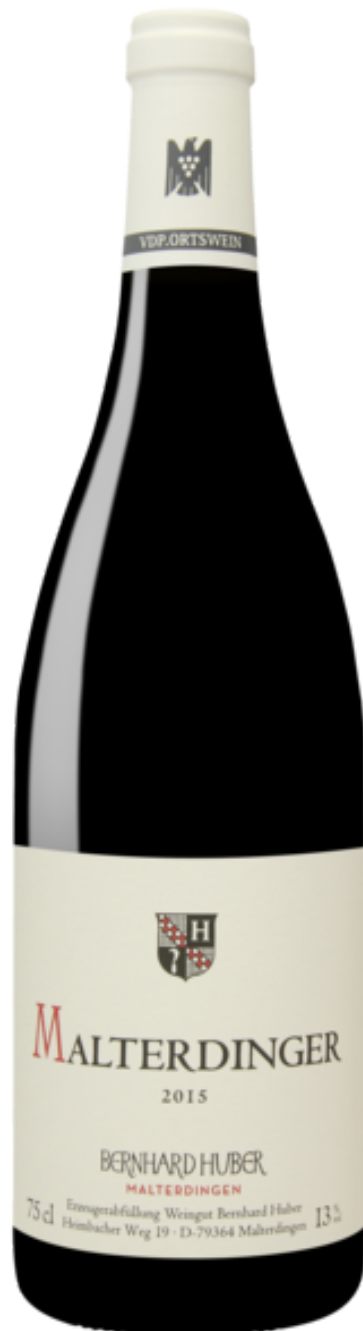
 ripe fruits such as cherry, blueberry, a touch of vanilla.

 dark red fruits, roasted flavors, well structured tannins.

 hearty dishes such as roasted meat, pizza, pasta.

Facts

Grape Variety	Pinot Noir/ Spätburgunder
Terroir	Malterdingen (single vineyard with 12 - 20 year old vines), southwest exposure, shell and limestone soil
Appellation	Baden
Vinifikation	10% whole cluster fermentation, the rest was destemmed, 5-7 days cold maceration followed by spontaneous fermentation in open wooden fermentation racks.



Alcohol	Residual Sugar	Acidity
12.5 %vol	1.2 g/l	5.2 g/l

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