



P. J.
VALCKENBERG
WEINHANDELSHAUS

SCHNEIDER Pinot Blanc

SCHNEIDER Pinot Blanc 2020


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

2020 – the top vintage! As we can see backwards the latest vintages, the growth conditions changing year by year. A major challenge for me and my team in the vineyards and in the cellar. The vegetation started with mild temperatures and no frost, a perfect vegetation started a bit earlier than usual. We had a wonderful summer season. We weren't attached from summer storms. After the long summer and perfect pre-condition we started picking end of August with the first Sauvignon Blanc berries and finished the harvest after exactly 40 days. The ripeness exceeded our expectations; they topped the two best vintages 2003 and 2015. The first conclusion to say: One of the best vintages so far – but with a few less white wine cases...

Characteristics

 floral bouquet, aroma of stone fruits.

 full-bodied, floral-spicy, notes of pear and currant, harmonious acidity

 asparagus, mushrooms, poultry dishes

Facts

Grape Variety	Pinot Blanc/Weissburgunder
Terroir	some of the Pinot Blanc vineyards are located in low areas with gravel, gravel and sandy soils
Appellation	Palatinate
Vinifikation	soft pressing with maceration for 3-6 hours. Without fining, fermentation in stainless steel. Maturity: 89° Oechsle

Alcohol	Residual Sugar	Acidity
12.5 %vol	4.6 g/l	6.6 g/l



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