



P. J.  
VALCKENBERG  
WEINHANDELSHAUS

Tohuwabohu Cuvée

## Tohuwabohu Cuvée dry 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, the 2018 vintage was a moderate year and a great challenge for the harvest team in the vineyards and in the cellar. On the night of July 5, a large summer thunderstorm occurred, damaging a large part of the berries (about 20%). In 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 conditions, the harvest started on September 1 with Sauvignon Blanc and ended on the second weekend of October. The ripeness exceeded our expectations and crowned the 2017 vintage with very aromatic juice.

### Characteristics

 Aroma of red and black berries.

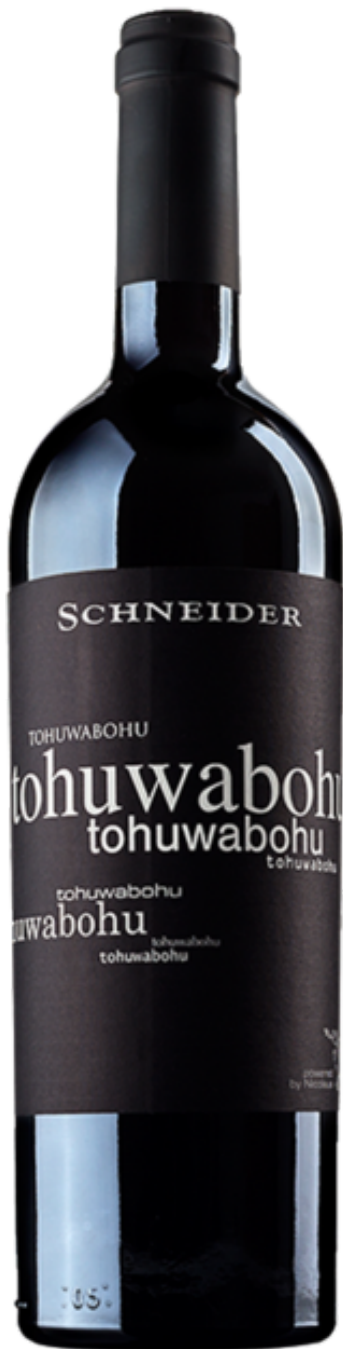
 Juicy depth, quite mineral, red fruit mix paired with herbal notes of pepper and thyme.

 Spicy dishes, Hungarian goulash, roast lamb, game, aged cheese.

### Facts

Grape Variety	Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot
Terroir	sandy gravel sites
Appellation	Palatinate
Vinifikation	Hand harvesting of very ripe grapes, traditional maceration in wooden fermentation vats with a standing time of 12 days, gentle pressing, without fining, aging in 20% new and 80% used oak.

Alcohol	Residual Sugar	Acidity
14.5 %vol	0.5 g/l	5.1 g/l



Art.No. MS9-18