

## Valckenberg Gewürztraminer sweet 2020


### Producer


For over 230 years P.J. Valckenberg has discovered extraordinary German Estates and act as an ambassador of their wines. The Valckenberg Varietals represent authentic and typical german wines.


### Vintage report

The luck of the Palatine showed itself already in spring. The vegetation was able to develop at mild temperatures without frost damage. The above-average warmth ran like a thread through the following months. All stages of development in the vineyards began earlier and proceeded more rapidly than usual. In July, however, a hot spell lasting several days led to sunburn damage to the grapes. The late summer was also dry, allowing the winegrowers to harvest in peace and, in most cases, without time pressure. Burgundy was an exception: Here, speed was required so that the must weights and thus the alcohol levels did not become too high. The advantage of the drought was also in this growing region that there were no diseases. Due to the healthy condition of the grapes, they can look forward to perfect quality in the cellar.

### Characteristics

 Floral aromas, spicy with hints of apricot.

 Delicate and full-bodied.

 Appetizers, pâtés, blue cheese and desserts.

### Facts

Grape Variety	Gewürztraminer
Terroir	Calcareous loess-loam soil
Appellation	Palatinate
Vinifikation	Harvest of fully ripe, healthy aromatic grapes, freed from the stems and immediately pressed at low pressure. Fermentation with pure yeast at 16°-18° C. Gentle, reductive vinification.



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