

Valckenberg Gewürztraminer 2022


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 highs and lows of this year's vintage could be clearly seen in the vineyards. Cool sites near the mountains and with a good water supply fared well against the enduring heat. Grapes on sandy soil, by contrast, matured earlier and more quickly. With that said, the Südpfalz was fortunately spared from the enduring drought. It was for example an outstanding year for Pinot varieties, which came to the cellar in outstanding quality. The rains of September have raised the threat of Botrytis, although the meticulous selection work by the harvest team promises top quality here as well. All in all, the vintage certainly looks like a promising one.

Characteristics

 apricot, floral notes

Mouth, full aroma, spicy

 pastry, bluecheese, dessert

Facts

Grape Variety Gewürztraminer

Terroir loass-loam soil

Appellation Palatinate

Vinifikation Harvest of fully ripe, healthy, aromatic grapes, freed from the stems and immediately pressed with low pressure. Fermentation with pure cultured yeast at 16°-18° C. Gentle, reductive vinification.



Alcohol	Residual Sugar	Acidity
10 %vol	31 g/l	4.5 g/l

Art.No. VA21-22