

Valckenberg Grauer Burgunder dry 2021

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

In retrospect, the winegrowers consider it a stroke of luck that the vines in Rheinhessen sprouted later than usual this year, because the shoots in Germany's largest winegrowing region were spared the night frosts in April. Compared to previous years, the late start of the harvest in mid-September was also a fortunate coincidence, because beautiful September days contributed decisively to the fact that they were able to harvest "a very appealing vintage". Ripening in the cool nights produces fruity wines that offer a wide spectrum of aromas even with moderate alcohol content.

Characteristics

🍌 Banana, spicy

👄 creamy, mineral

🍷 Allrounder, Catering

Facts

Grape Variety	Grauer Burgunder
Terroir	chalky loess-loam soil
Appellation	Rheinhessen
Vinifikation	Harvest of fully ripe, healthy grapes, gentle processing, cool fermentation at 18°C, aging in stainless steel tanks.

Alcohol	Residual Sugar	Acidity
12 %vol	7 g/l	6 g/l



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