



P. J.
VALCKENBERG
WEINHANDELSHAUS

Wiltinger Klosterberg Kabinett

Wiltinger Klosterberg Kabinett sweet 2018


Producer


Die Leidenschaft für den Weinanbau wurde den beiden Brüdern Stephan und Michael Weber schon von den Wiltinger Großeltern in die Wiege gelegt. Zunächst schlugen beide Brüder beruflich andere Wege ein, jedoch blieb die Hege und Pflege der großelterlichen Weinreben nie aus. Ein Studium an der renommierten Weinbau Hochschule Geisenheim half das Hobby zur Berufung werden zu lassen. Und so wurde 2011 der erste eigene Wein auf die Flasche gebracht.


Vintage report

In the 2018 vintage, drought and heat as well as the fear of hailstorms or heavy rain kept the vintners on their toes. The harvest for the early ripening varieties began in August and for the Riesling in mid-September. Healthy grapes, which really hung on the shoots as if painted, aroused great anticipation. The rain in September, which did not result in rot thanks to the cool nights, increased the juice yield. With must weights that were, for example, in the late harvest range for Riesling with an average of 85 degrees Oechsle, the wines of the 2018 vintage are characterized by rich aromas, a harmonious structure with moderate acidity and elegant, full-bodied fruitiness.

Characteristics

 ripe apricot, apple, grapefruit.

 primary fruit sweetness, vineyard peach, fine spiciness.

 solo, Asian dishes, seafood.

Facts

Grape Variety	Riesling
Terroir	Wiltinger Klosterberg, 50-year-old vineyard, traditional single pile cultivation.
Appellation	Saar
Vinifikation	spontaneous fermentation, ageing in stainless steel



Alcohol	Residual Sugar	Acidity
9.5 %vol	33 g/l	7 g/l

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