



P. J.
VALCKENBERG
WEINHANDELSHAUS

HOLY MOLY Shiraz

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Produzent

Das Pfälzer Weingut wurde 1994 von der Familie Schneider in Ellerstadt gegründet. Heute bewirtschaftet Markus Schneider 90 Hektar Rebfläche und etablierte seine Weine weltweit.

Jahgangsbericht

At the night of April 20, Mother Nature showed us who the real "boss in the ring" is and drastically reduced the young shoots in all our plots. After all, it was a wonderful summer season. They weren't attached from summer storms and got no more hail in the second period this year. After the long summer and perfect pre-condition they started picking end of August with the first Sauvignon Blanc berries and finished the harvest after exactly 35 days. Like in all other wine regions: One of the shortest harvest period after 50 years. The ripeness exceeded our expectations; they topped the two best vintages 2003 and 2015.

Charaktereigenschaften

-  bouquet of dark red fruits
-  deep, smooth, highly aromatic spice, well-structured tannins
-  meat dishes like roasted pork, game, beef

Fakten

| | |
|--------------|---|
| Rebsorte | Shiraz |
| Terroir | hot, skeleton-rich soil; Feldmark vineyard, north-western exposure |
| Appellation | Pfalz |
| Vinifikation | hand-picking of ripe and healthy grapes. Traditional 4 week maceration in a fermenting vat. Gentle pressing and storage in new (75%) and older (25%) barrels of French oak. |

| Alkoholgehalt | Restsüße | Säuregehalt |
|---------------|----------|-------------|
| 14.5 %vol | 0.4 g/l | 5.1 g/l |



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