



P. J.
VALCKENBERG
WEINHANDELSHAUS

Biodynamite

Biodynamite 2019




Produzent

Der biodynamische Betrieb von Winzer Alex Pflüger umfasst 40 Hektar der besten Lagen in der Anbauregion Pfalz.

Jahrgangsbericht

The 2019 vintage was again marked by some extremes. Budding in spring was early, and toward the end of May, storms with hail and heavy rain. Harvest started in early September. Because of persistent capricious weather conditions, it dragged on and could finally be ended on October 12. The yield is average, but the quality is special. Elegant wines with fine exotic, intense aromas, a good freshness and juicy ripe acidity.

Charaktereigenschaften

-  mixture of juicy and exotic fruits
-  lemon, melon, litchi, round and full-bodied
-  medi-terranean cuisine, shellfish and other seafood dishes

Fakten

Rebsorte	Riesling, Gewürztraminer
Terroir	Good depth lime marl with quartzite soil, sun-exposed locations
Appellation	Pfalz
Vinifikation	Single bow method. Fermentation in stainless steel tanks.



Alkoholgehalt	Restsüße	Säuregehalt
12 %vol	8.5 g/l	5.8 g/l

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