

MAIKAMMER CHARDONNAY & WEISSBURGUNDER – SECKINGER

Pfalz



APPELLATION: Niederkirchen, Mittelhardt

BLEND: Weissburgunder/Pinot Blanc (60%), Chardonnay (40%)

VINEYARD: _____

A village level or 'Ortswein' Chardonnay and Weissburgunder blend from vineyards surrounding the town of Maikammer. The vine age spans from 6-25 years and are grown on limestone soils at 120-200m altitude. The climate is continental.

VITICULTURE: _____

The viticulture is certified biodynamic. The Seckingers work with a range of cover crops which are selected depending on the site and the water availability. Their aim is to keep the cover crops in place for as long as possible and to manage them mainly by rolling rather than mulching. This helps promote natural humus formation and supports long-term soil health and structure. Additionally, they regularly alternate their tractor rows. This means that they open up the soil and reseed it, allowing more oxygen to enter the ground.

WINEMAKING: _____

The grapes are hand harvested and spontaneously fermented in a mix of used French barrique and tonneaux. It is then matured for 8 months in both barrel formats. At bottling, a small amount of sulphur is added with a light filtration but no fining.

WEBSITE: <https://seckinger-weine.de/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A textural, balanced white blend with taut acidity and fresh notes of green apple and lemon peel. There is a dash of cream on the mid palate and a long stony finish tying it together.