

# MAIKAMMER CHARDONNAY – SECKINGER

Pfalz



**APPELLATION:** Mittelhaardt

**BLEND:** Chardonnay (100%)

**WINEMAKER:** Philipp, Jonas & Lukas Seckinger

**VINEYARD:** \_\_\_\_\_

A village level or 'Ortswein' Chardonnay from vineyards surrounding the town of Maikammer. The vine age spans from 5-20 years and are grown on limestone soils at 150-180m 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 harvested by hand then transported to the winery. Spontaneous fermentation takes place in 500L French tonneaux, then is further aged in the same barrel. The wine is then bottled lightly filtered with 1 filtration but no fining.

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

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

An elegant, creamy Chardonnay with a fine lemony acidity, a mineral backbone and a long, moreish finish.