

# MAIKAMMER SPÄTBURGUNDER – SECKINGER

Pfalz



**APPELLATION:** Mittelhaardt

**BLEND:** Pinot Noir (100%)

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

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

A village level or 'Ortswein' Spätburgunder from vineyards surrounding the town of Maikammer. The Pinot Noir grapes come from two vineyards in the Kapellenberg mountains, where the vines are on average 15 years old. One vineyard borders the forest and has sandstone over clay soils. The second parcel lies below the Seckinger's Chardonnay plot, with limestone dominant soils mixed with clay. The fruit ranges from Burgundian massal selections to small-berried Geisenheim clones. The climate is continental and the sites are around 200m altitude.

**VITICULTURE:** \_\_\_\_\_

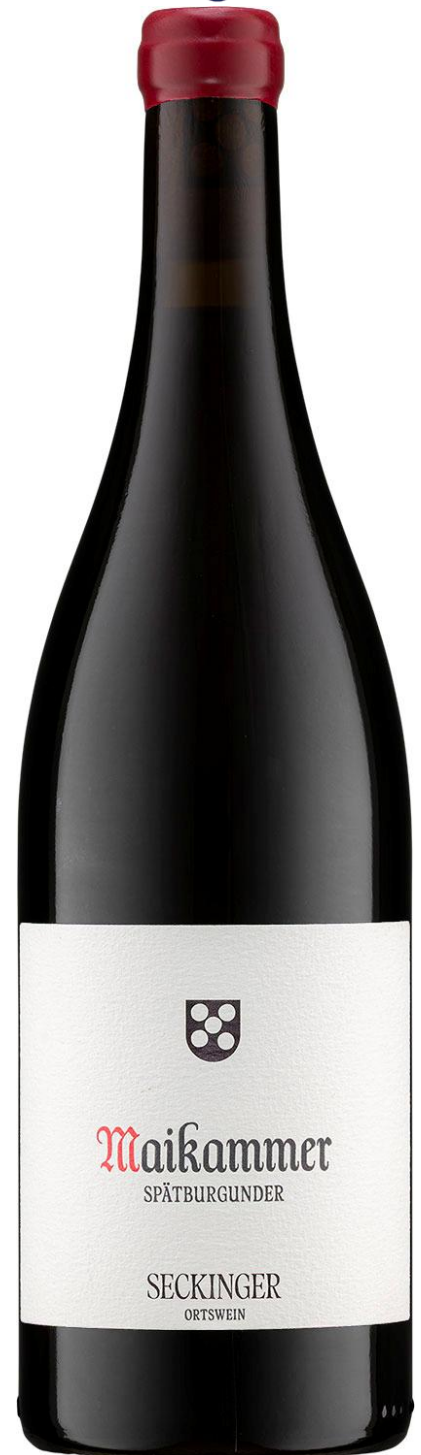
The viticulture is certified biodynamic. The Seckingers work with a range of cover crops which are selected depending on the site and the water availability. Their aim is to keep the cover crops in place for as long as possible and to manage them mainly by rolling rather than mulching. This helps promote 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 with natural yeasts takes place in stainless steel tanks. German Pinot Noir clones generally have a higher phenolic content, so the brothers destem all the grapes and practice only gentle remontage - no punch downs. The wine is aged for 12 months in second and third use French barrique, before being bottled unfinned and unfiltered with small amounts of sulphur.

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

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



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

An opulent Spätburgunder, with red cherry and raspberry flavours. The oak lends hints of sweet spice and crushed vanilla pod. The tannins are finely woven and the finish is generous.