

# PORTOVINO

## SECKINGER GRAUBURGUNDER VOM KALKSTEIN PFALZ

Seckinger's wines have some producers in southern Pfalz scratching their heads, meanwhile Germany's new generation of sommeliers are sipping gleefully. *Was geht?* Here's a biodynamic Pfalz producer taking cues from the natural Chablis and Jura *ouillé* or topped-up contingent, as it digs into the terroir of their historic vineyards of mostly red sandstone (*buntsandstein*). *Aber hallo!* Seckinger's making some outstandingly rakish wines bone dry, hazy and savoury!

Falstaff Magazine says about Jonas Seckinger: *You can confidently count him among the protagonists of a precocious and well-trained generation of winegrowers who know exactly what they want: his wines already look amazingly mature and stylish. Seckinger produced his first wine at the age of 17, initially experimenting with an old wooden press in his parents' garage.*

Vinification: These are not wines for those that enjoy the so-called 'traditional' style, often with at least some residual sugar and a more fruit-forward style. Wines are vinified bone dry. What's more, the moniker of 'natural winemaker' or 'avant-guard winemaker' irritates Jonas. He's proud of them working biodynamically, but he's not dogmatic about issues such as sulphur, and prefers to talk about his craft as cellar master:

*Our goal is to harvest all wines at a maximum of 90 °Oechsle, so that we do not exceed 12.5 percent alcohol by volume...Then, I must follow the wines, barrel by barrel.*

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**REGION:** Rhineland-Palatinate **GROWING AREA:** Pfalz **FARMING:** From 2017, certified organic and practicing biodynamic **VINEYARD:** 4 Ha in Ruppertsberg and Maikammer **ALTITUDE:** 180 m / 591 ft **SOILS:** Limestone **VARIETIES:** 100% Grauburgunder **VINE AGE:** from 15 to 30 years old **VINE TRAINING:** Guyot **HARVEST DATE:** September 17 and 18, 2021 **YEASTS:** Native **FERMENTATION & ÉLEVAGE:** Maximum of 72 hours maceration on the skins. Spontaneous free run juice fermentation in large oak 500L Fuder casks, without temperature control; élevage for 11 months. No filtration and gravity natural decant **MALOLACTIC FERMENTATION:** Yes, complete and unforced **SULPHUR:** 20 mg/L added at bottling **ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 1,915 cases

