

# PORTOVINO

## SECKINGER 'GOTTSACKER' 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*).

The grapes for the Riesling 'Gottsacker' come from Seckinger's Deidesheimer Herrgottsacker holding, the Pfalz's largest single vineyard. Due to the natural vinification – without fining, filtration or sulfurization– 'Gottsacker' may not be marketed with the official vineyard designation, and only as a Landwein, despite being a very high-quality Riesling in itself.

**The location Herrgottsacker is characterised by very different terroirs. Half of the grapes here come from the plots near the forest with a cooler microclimate, which provide freshness and a good acid structure – the other from the significantly warmer core layer brings maturity and strength to the wine.** The latter was pressed in whole grape pressing, the former with a certain maceration time. The spontaneous fermentation was very slow and the wine spent a whole 16 months on the full yeast.

Wintergreen and Winesap apple from fresh herbal side; underripe pineapple from warmer site (it's cool climate riesling after all!). Chalky and lemon rind finish.

As a side note, Jonas says they are not part of the VdP, but wouldn't necessarily be against it, so some of the plots below fall within the GG (Grosses Gewächs / Grand Cru), such as Kiesselberg, and Idig, and many of the best plots of Erstes Gewächs / Premier Cru. So, in short, we'll see if the VdP asks Seckinger to join, and if they accept. Pro or against the VdP, you can't beat their excellent 'VdP' [mapping](#) of the crus.

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**REGION:** Rhineland-Palatinate **GROWING AREA:** Pfalz **FARMING:** From 2017, certified organic and practicing biodynamic **VINEYARD:** 2.5 Ha in Deidesheim Herrgottsacker **ALTITUDE:** 300 m / 984 ft **SOILS:** Mostly a mix of yellow and red sandstone, with veins of marl and limestone **VARIETIES:** 100% Riesling **VINE AGE:** 30-40 years old **VINE TRAINING:** Guyot **HARVEST DATE:** September 18th, 2021 **YEASTS:** Native **FERMENTATION & ÉLEVAGE:** Half of the grapes were pressed in whole grape pressing, the other half with a certain maceration



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time. Spontaneous fermentation for 16 months on the full yeast, without temperature control. No filtration and gravity natural decant. **MALOLACTIC FERMENTATION:** Yes, complete and unforced **SULPHUR:** 30 mg/L SO<sub>2</sub> added, 2 weeks before bottling **ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 290 cases