

PORTOVINO

SECKINGER 'ÖLBERG' 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 Königsbacher Ölberg crus form two locations: the northern extension of the famous Idig Grosses Gewächs / Grand Cru, and Seckinger's holdings in Mittelhaardt's most southern part. Located close to the forest and always exposed to the wind, nevertheless warm, Seckinger's Ölberg site produces concentrated wines with a melting juiciness. On the one hand, this is due to the higher proportion of lime in the soil and the more southern orientation of the location in general.

Juicy and mineral; hite Japanese mushrooms. Tangerine; kumquat. Hint of caramel covered green apple.

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.

REGION: Rhineland-Palatinate **GROWING AREA:** Pfalz **FARMING:** From 2017, certified organic and practicing biodynamic **VINEYARD:** 1 Ha in Königsbach Ölberg **ALTITUDE:** 300 m / 984 ft **SOILS:** Limestone rock with mixed sandstone and clay **VARIETIES:** 100% Riesling **VINE AGE:** 35 years old **VINE TRAINING:** Guyot **HARVEST DATE:** September 15th, 2021 **YEASTS:** Native **FERMENTATION & ÉLEVAGE:** Whole-cluster; spontaneous free run juice fermentation in tonneaux for 15 months without temperature control. No filtration and gravity natural decant. **MALOLACTIC FERMENTATION:** Yes, complete and unforced **SULPHUR:** 20 mg/L SO2 added, 2 weeks before bottling **ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 250 cases

