

# PORTOVINO

## SECKINGER 'PETERSHÖHLE' 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*).

**Petershöhle**, literally Peter's Cave, is the pride of the Seckinger family. Over 30 years ago, Papa Seckinger began restoring these ancient terraces that lie in the upper most part of the larger Herrgottsacker premier cru. His task was huge, but the results are impressive.

The woodland air here is cool and invigorating, only a *chiaroscuro* of sun reaches the mostly red sandstone soils. Crisscrossed by large fruit trees and steep embankments, a thick forest frames this special vineyard, which looks down on the Pfalz town of [Deidesheim](#) below.

The Petershöhle is the most intellectually demanding Rieslings from Seckinger: firm, concentrated and quite wild. Also in 2020, the Petershöhle has again received several days of maceration, the whole grapes were mashed with the feet in the harvest boxes and pressed after 2-3 days.

Botanical, sage and thyme; kaffir lime, verbena; a finish that starts knife like and then becomes a spicy capiscum - Tourbillion fireworks - finale. Wild, indeed.

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:** 2.5 Ha in Deidesheim in der oberen Petershöhle **ALTITUDE:** 350 m / 1,148 ft **SOILS:** Mostly red sandstone, with veins of marl and limestone **VARIETIES:** 100% Riesling **VINE**



# PORTOVINO

**AGE:** 30 - 40 years old **VINE TRAINING:** Guyot **HARVEST DATE:** First week of October 2021 **YEASTS:** Native **FERMENTATION & ÉLEVAGE:** Whole grapes are mashed with the feet in the harvest boxes and pressed after 2-3 days; spontaneous fermentation in 225l German Oak Barrique casks for 15 months without temperature control. No filtration and gravity natural decant. **MALOLACTIC FERMENTATION:** Yes, complete and unforced **SULPHUR:** 20 mg/L SO<sub>2</sub> added, 2 weeks before bottling **ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 230 cases