

# PORTOVINO

## SECKINGER PINOT NOIR 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.*

Whole-cluster for 30 days carbonic maceration in stainless steel tanks without temperature control; then it's free run juice and a continuing of the spontaneous fermentation. There is nothing technical going on here; there are no temperature controlled tanks. Wine and lees are transferred to barrels made from a relatively unknown small local cooperage called Michel Gieß. Depending on the barrel, some are topped up, others are left to create a controlled oxidation. Natural decant and sulphur addition take place before bottling. The sulphur is not demonized here, but reduced to an absolute minimum and only used when the wines demand it. Jonas says he works *by intuition...smelling and tasting the wine daily, like my grandfather did.*

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**REGION:** Rhineland-Palatinate **GROWING AREA:** Pfalz **FARMING:** From 2017, certified organic and practicing biodynamic **VINEYARD:** 0.7 Ha in Ruppertsberg / Niederkirchen **ALTITUDE:** 180 m / 591 ft **SOILS:** Loam/Limestone/Marl **VARIETIES:** 100% Pinot Noir **VINE AGE:** from 30 to 40 years old **VINE TRAINING:** Guyot **HARVEST DATE:** September 15 and 16, 2021 **YEASTS:** Native **FERMENTATION & ÉLEVAGE:** Whole-cluster for 30 days carbonic maceration in stainless steel tanks without temperature control; élevage in used 225L barriques for 8 months. No filtration and gravity natural decant **MALOLACTIC FERMENTATION:** Yes, complete and unforced **SULPHUR:** 10 mg/L added at bottling **ALCOHOL:** 11.0% **ANNUAL PRODUCTION:** 415 cases