

# Weißburgunder/ Pinot Blanc vom Quarzit dry 2017

#### **Producer**

The biodynamic estate from winemaker Alex Pflüger cultivates on 40 hectares the best vineyard sites of the wine region Palatine

## Vintage report

The year 2017 brought some challenges for the vineyards. After several nights of mid April frosts, some varieties and vineyards were affected. Summer started quite warm and the high temperature and low amount of rainfall led to a fast development of the vines, two weeks earlier than average. Harvest 2017 started in the first week of September. The harvest team was able to bring excellent, ripe and healthy grapes from the single vineyards into the cellar. On the 4th of October harvest 2017 was completed with yields around 20% lower than the average.

#### **Characteristics**

pear, melon

creamy flavor, lightly and elegant finish

Q white meat with light sauce, Asian cuisine

### **Facts**

Grape Variety Weissburgunder

Terroir Quarzit soil, sun-exposed location

Appellation Palatinate

Vinifikation single bow, fermentation in stainless steel tanks

Alcohol	Residual Sugar	Acidity
12.5 %vol	6.4 g/l	6 g/l

#### Award

90 pts. Wine Spectator



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