

Weißburgunder/ Pinot Blanc vom Quarzit dry 2018




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 started early with sufficient water resources and high temperatures already in April. As a result, they had the earliest flowering ever. Summer was dry and hot with nearly perfect ripening conditions. Everyone was looking forward to harvest. The vintage was gathered early almost everywhere, but the Pfalz region was really early. We started by the end of August and were finished by the first few days of October. If 2018 is potentially great anywhere, it's in the Pfalz.

Characteristics

-  pear, melon
-  creamy flavor, lightly and elegant finish
-  white meat with light sauce, Asian cuisine

Facts

Grape Variety	Pinot Blanc
Terroir	Quarzit soil, sun-exposed location
Appellation	Palatinate
Vinifikation	single bow, fermentation in stainless steel tanks

Alcohol	Residual Sugar	Acidity
12.5 %vol	5.4 g/l	6 g/l

Award

91 points Wine Enthusiast

