

Chardonnay vom Quarzit dry 2016

Producer

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

Vintage report

The harvest 2016 was influenced by a very rainy May and June. The development of the grapes has been retarded and the ripening began quite late. A wonderfully sunny and hot September brought the missing warmth and ripeness. Harvesting started in the third week of September. The last grapes were picked at the beginning of November. Throughout the whole vintage we were gifted with moderate and dry weather. The young wines surprises with a moderate, but fresh acidity, already a good structure and a lot of aroma.

Characteristics

juicy, fresh

👄 elegant

Q white meat with light sauce, Asian cuisine

Facts

PFLÜGER CHARDONNAY

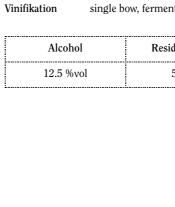
Grape Variety Chardonnay

Terroir Quarzite, sun-exposed locations

Appellation Palatinate

single bow, fermentation in stainless steel tanks

Alcohol	Residual Sugar	Acidity
12.5 %vol	5.1 g/l	5.8 g/l



Art.No. PL3-16