

Sauvignon Blanc vom Quarzit dry 2020




Producer

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

Vintage report

Vintage 2020 was a special gift in these times: The warm and dry summer lead to perfectly ripe and healthy grapes. Harvest 2020 started in the last week of August with Pinot and Riesling grapes for our sparklings followed by Sauvignon Blanc. The pleasant and warm days in September made grape-picking and vinification a real pleasure. By the end of September we could finish harvest with the last Riesling grapes coming in. The 2020 wines are already surprising us with an amazing range of aromes and the first fillings are balanced and complex.

Characteristics

-  peach and cassis bouquet
-  lively, stimulating acidity, strong minerality
-  Aperitif, Asian dishes, mediteranean fish dishes

Facts

Grape Variety	Sauvignon Blanc
Terroir	selection of different vines, all grown on gravel and quarzit soil
Appellation	Palatinate
Vinifikation	reductive production

Alcohol	Residual Sugar	Acidity
12 %vol	9 g/l	8.1 g/l

Award

91 pts. Wine Enthusiast (January/2021)

