



Ölberg Pinot Noir 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

 intensive berryfruit, spicy notes

 elegant, mineral, compact.

 game, fillet of beef, spicy cheese

Facts

Grape Variety	Pinot Noir
Terroir	Single vineyard Königsbacher Ölberg, southeastern slope, mix of red sandstone, marl limestone, limestone rubble
Appellation	Palatinate
Vinifikation	harvested by hand, spontaneously fermented on the skins, aged for about 14 months in French barriques in first or second occupancy.

Alcohol	Residual Sugar	Acidity
13 %vol	1 g/l	5 g/l

Award

92+ Falstaff Spätburgunder Trophy
90 p. Wine advocate