

Ungsteiner Herrenberg Pinot Noir dry 2021


Producer


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


Vintage report

The 2021 harvest was influenced by a very rainy spring. During the summer, rain and sunny periods were taking turns. It was quite a challenge to keep the vines in a healthy stage. A sunny September brought the missing warmth and ripeness. Harvesting started in the third week of September and ended at the beginning of November. Throughout the whole vintage, we were gifted with moderate and dry weather. The reds had suffered more from the unsettled weather in spring and summer, so the yield was up 40% lower compared to other years. Riesling turned out to be a real cool climate expert and gifted us with healthy grapes, a very typical aroma profile and a fresh acidity. 2021 will definitely be a vintage for aged Riesling.

Characteristics

 blackberry, tart chocolate tone.

 dark cherry, strong tannin-acid structure.

 deer back, fillet of beef, spicy cheese

Facts

Grape Variety	Pinot Noir
Terroir	vineyard site Herrenberg- new planting in 2014, calcareous marl, strong yield reduction
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	0.2 g/l	5.7 g/l

Award

90 p. Wine Enthusiast

