

Weißburgunder/ Pinot Blanc vom Quarzit

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Producer

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

Vintage report

After a partly very hot, partly humid summer we started the harvest 2023 at the beginning of September. The manual selection effort was quite high in some vineyards and our experienced harvest team was challenged. In calm and relatively dry late summer weather, we were able to harvest a high-yielding, ripe and balanced vintage and completed the harvest on October 11 after 36 days of picking. In the cellar, the vintage is typical of the variety, uncomplicated and very balanced in terms of acidity and must weight. The young wines develop independently and authentically in the cellar.

Characteristics

L pear, apricot

⇔ Balanced, elegant, with a great finish. Beautiful creaminess, full body, long and smooth finish

Q white meat with light sauce, Asian cuisine.

Facts

Grape Variety	Pinot Blanc
Terroir	quartzite soil, sun-exposed site

Appellation

Palatinate

Alcohol	Residual Sugar	Acidity
12.5 %vol	1.5 g/l	5.9 g/l

Art.No. PL2-23

