

Chardonnay vom Quarzit 2023


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 - just the way we like it.

Characteristics

 banana, litchi, walnuts

 fruity, mineral, creamy, balanced finish

 light summer salads, pasta, salads

Facts

Grape Variety	Chardonnay
Terroir	Selektion from various Chardonnay vines in and around Bad Dürkheim
Appellation	Palatinate
Vinifikation	fermented and aged in stainless steel

Alcohol	Residual Sugar	Acidity
13 %vol	3.8 g/l	4.2 g/l



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