

Biodynamite Cuvée semidry 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

 exotic fruits, spicy

 citrus notes, juicy

 fruity-spicy kitchen, asian cuisine, liver pastry

Facts

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|---------------|---|
| Grape Variety | Riesling, Gewürztraminer |
| Terroir | 70% Riesling and 30% Gewürztraminer grown in the same vineyard |
| Appellation | Palatinate |
| Vinifikation | harvested by hand, fermented and aged in stainless steel, long ageing on fine yeast |

| Alcohol | Residual Sugar | Acidity |
|---------|----------------|---------|
| 12 %vol | 4.6 g/l | 4.8 g/l |



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