

Sauvignon Blanc 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.

Characteristics

 Cassis, gooseberry, passionfruit, ripe ananas, green paprika

Mouth, mineral, lively

 seafood, fish dishes, Asian cuisine, salads

Facts

Grape Variety Sauvignon Blanc
Terroir Selection of different vines, light gravel and quartzite soils.
Appellation Palatinate
Vinifikation fermented in stainless steel and reductive ageing

Alcohol	Residual Sugar	Acidity
12.5 %vol	4.3 g/l	6.8 g/l



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