

## St. Laurent vom Lösslehm 2022

### **Producer**

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

# Vintage report

For many of our neighbouring vineyards, the harvest began at the end of august. Thanks to the vitality and durability of our vineyards, we had a little more time to play with. We started to harvest earlier ripening grapes on the 1st of September. The weather changed drastically in the second week of September, the rain lacking in the previous six months finally arrived and temperatures dropped. Despite the worsened conditions, we found sufficient opportunity to harvest in fine weather. Thanks to the stability and health of our vines the weather was not problematic and the grapes had sufficient time to fully ripen.

#### **Characteristics**

dark fruits, cherry, wildberry, spicy aromas

balanced tannins

Q game, beef with hearty sauce

## **Facts**

Grape Variety St. Laurent

Terroir Selection from various St.Laurent vines in the foothills of the

Mittelhaardt, loess loam soils, hot microclimate

Appellation Palatinate

Vinifikation harvested by hand, spontaneous fermentation on the mesh,

aged in used french barriques and big wooden casks for

around 9 months

Alcohol	Residual Sugar	Acidity
13 %vol	0.4 g/l	5 g/l

## **Award**

88 p. Wine Enthusiast

Art.No. PL8-22

