

Dürkheimer Fuchsmantel Dry Riesling First Growth 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

 Fruit of citrus, yellow-red apple and yellow stone fruit, fine floral notes and a hint of flintstone

 harmonious interplay of sweetness and acidity. It is slender, tangy and elegant at the same time.

 fish, seafood, white meat, salad

Facts

Grape Variety Riesling

Terroir The vineyards are planted with old vines and the yields are greatly reduced. The Dürkheimer Fuchsmantel is one of the oldest vineyards with winding sandstone terraces and benefits from the cooling influence of the Palatinate Forest.

Appellation Palatinate

Vinifikation

Alcohol	Residual Sugar	Acidity
12 %vol	0.7 g/l	6.3 g/l



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