

## Pinot Blanc Réserve 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

 exquisite notes of ripe apple, banana and vanilla, paired with fine caramel notes

 Very complex and balanced with a wonderfully present and supple structure.

 grilled meat, fish or chicken, vegetable

### Facts

Grape Variety	Pinot Blanc
Terroir	Our Réserve wines are made from the best grape selections from excellent vineyards and harvested by hand.
Appellation	Palatinate
Vinifikation	The Chardonnay was fermented in small and big wooden barrels.



Alcohol	Residual Sugar	Acidity
12.5 %vol	2.1 g/l	4.5 g/l