

Sauvignon Blanc vom Quarzit 2025

Producer

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

Vintage report

The 2025 vintage will go down in our history books as one of the most outstanding vintages. The quantity is small, but the ripeness, richness, and diversity of aromas are remarkable. A warm spring with sufficient moisture was followed by a very sunny summer with high daytime temperatures. Harvesting therefore began as early as the last week of August. Thanks to our trained and efficient team, we were able to bring in the majority of the harvest in a short time. We were still waiting for the best results with the higher-quality grapes. These were harvested in the first week of October. The wait was worth it.

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
13 %vol	5.9 g/l	7.3 g/l

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