

# Chardonnay vom Quarzit dry 2020

## **Producer**

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

## Vintage report

Vintage 2020 was a special gift in these times: The warm and dry summer lead to perfectly ripe and healthy grapes. Harvest 2020 started in the last week of August with Pinot and Riesling grapes for our sparklings followed by Sauvignon Blanc. The pleasant and warm days in September made grape-picking and vinification a real pleasure. By the end of September we could finish harvest with the last Riesling grapes coming in. The 2020 wines are already surprising us with an amazing range of aromes and the first fillings are balanced and complex.

#### **Characteristics**

juicy, fresh

elegant

white meat with light sauce, Asian cuisine.

#### **Facts**

PFLÜGER Chardonnat Quarzit Grape Variety Chardonnay

Terroir Quartzite, sun-exposed position

Appellation Palatinate

Vinifikation Single maturation, fermentation in stainless steel tanks

Alcohol	Residual Sugar	Acidity
12.5 %vol	6.2 g/l	6.3 g/l



