

Chardonnay vom Quarzit dry 2021


Producer


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


Vintage report

The 2021 harvest was influenced by a very rainy spring. During the summer, rain and sunny periods were taking turns. It was quite a challenge to keep the vines in a healthy stage. A sunny September brought the missing warmth and ripeness. Harvesting started in the third week of September and ended at the beginning of November. Throughout the whole vintage, we were gifted with moderate and dry weather. The reds had suffered more from the unsettled weather in spring and summer, so the yield was up 40% lower compared to other years. Riesling turned out to be a real cool climate expert and gifted us with healthy grapes, a very typical aroma profile and a fresh acidity. 2021 will definitely be a vintage for aged Riesling.

Characteristics

 banana, mandarine

 fruity, mineral, balanced

 light summer salads, pasta, salads

Facts

Grape Variety	Chardonnay
Terroir	Selektion from various Chardonnay vines in and around Bad Dürkheim
Appellation	Palatinate
Vinifikation	fermented and aged in stainless steel

Alcohol	Residual Sugar	Acidity
12.5 %vol	5 g/l	6 g/l

Award

88 p. Wine Enthusiast

