

Ölberg Pinot Noir dry 2019

Producer

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

Vintage report

The 2019 vintage was again marked by some extremes. Budding in spring was early, and toward the end of May, storms with hail and heavy rain. Harvest started in early September. Because of persistent capricious weather conditions, it dragged on and could finally be ended on October 12. The yield is average, but the quality is special. Elegant wines with fine exotic, intense aromas, a good freshness and juicy ripe acidity.

Characteristics

intensive berryfruit, spicy notes

elegant, mineral, compact.

game, fillet of beef, spicy cheese

Facts

Grape Variety Pinot Noir

Terroir Single vineyard Königsbacher Ölberg, southeastern slope,

mix of red sandstone, marl limestone, limestone rubble

Appellation Palatinate

Vinifikation harvested by hand, spontaneously fermented on the skins,

aged for about 14 months in French barriques in first or

second occupancy.

| Alcohol | Residual Sugar | Acidity |
|---------|----------------|---------|
| 13 %vol | 1 g/l | 5 g/l |

Award

PFLÜGER

92+ Falstaff Spätburgunder Trophy

Art.No. PL18-19

