

Pinot Noir Tradition 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

 red berries, peppery-spicy notes

 soft tannin structure, elegant

 solo, BBQ, pizza

Facts

Grape Variety	Pinot Noir
Terroir	Selection from traditional, classic Pinot Noir sites
Appellation	Palatinate
Vinifikation	selective harvest by hand, spontaneously fermented on the skins and aged in traditional wooden barrels

Alcohol	Residual Sugar	Acidity
13 %vol	0.4 g/l	4.6 g/l



Art.No. PL6-19