

Ungsteiner Herrenberg 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

 blackberry, tart chocolate tone.

 dark cherry, strong tannin-acid structure.

 deer back, fillet of beef, spicy cheese

Facts

Grape Variety	Pinot Noir
Terroir	vineyard site Herrenberg- new planting in 2014, calcareous marl, strong yield reduction
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	0.2 g/l	5 g/l

Art.No. PL17-19