

Chardonnay vom Quarzit dry 2017


Producer


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


Vintage report

The year 2017 brought some challenges for the vineyards. After several nights of mid April frosts, some varieties and vineyards were affected. Summer started quite warm and the high temperature and low amount of rainfall led to a fast development of the vines, two weeks earlier than average. Harvest 2017 started in the first week of September. The harvest team was able to bring excellent, ripe and healthy grapes from the single vineyards into the cellar. On the 4th of October harvest 2017 was completed with yields around 20% lower than the average.

Characteristics

 juicy, fresh

 elegant

 white meat with light sauce, Asian cuisine

Facts

Grape Variety	Chardonnay
Terroir	Quarzite, sun-exposed locations
Appellation	Palatinate
Vinifikation	single bow, fermentation in stainless steel tanks

Alcohol	Residual Sugar	Acidity
12.5 %vol	8.3 g/l	5.7 g/l

