

Biodynamite 2016




Produzent

Der biodynamische Betrieb von Winzer Alex Pflüger umfasst 40 Hektar der besten Lagen in der Anbauregion Pfalz.

Jahrgangsbericht

The harvest 2016 was influenced by a very rainy May and June. The development of the grapes has been retarded and the ripening began quite late. A wonderfully sunny and hot September brought the missing warmth and ripeness. Harvesting started in the third week of September. The last grapes were picked at the beginning of November. Throughout the whole vintage we were gifted with moderate and dry weather. The young wines surprises with a moderate, but fresh acidity, already a good structure and a lot of aroma.

Charaktereigenschaften

-  palate from juicy to exotic fruits
-  lemon, melon, litchi, round and full-bodied
-  medi-terranean cuisine, shellfish and other seafood dishes

Fakten

Rebsorte	Riesling, Gewürztraminer
Terroir	Good depth lime marl with quartzite soil, sun-exposed locations
Appellation	Pfalz
Vinifikation	Single bow method. Fermentation in stainless steel tanks.

Alkoholgehalt	Restsüße	Säuregehalt
12.5 %vol	9.7 g/l	6.3 g/l



Art.Nr. PL10-16