

# Weißburgunder/ Pinot Blanc vom Quarzit Trocken 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

Well-tasting notes of pear and melon with a light, creamy flavor. On the palate very elegant and complex with a fine finish.

pear, melon

creamy flavor, lightly and elegant finish

 $\mathbf{Q}$  white meat with light sauce, Asian cuisine

#### **Fakten**

Rebsorte Weißburgunder/ Pinot Blanc
Terroir Quarzit soil, sun-exposed location

Appellation Pfalz

Vinifikation single bow, fermentation in stainless steel tanks

Alkoholgehalt	Restsüße	Säuregehalt
12.5 %vol	4.5 g/l	6.1 g/l

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