

Weißburgunder/ Pinot Blanc vom Quarzit Trocken 2017

Produzent

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

Jahrgangsbericht

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.

Charaktereigenschaften

Dear, melon

creamy flavor, lightly and elegant finish

White meat with light sauce, Asian cuisine

Fakten

Rebsorte Weissburgunder

Terroir Quarzit soil, sun-exposed location

Appellation Pfalz

Vinifikation single bow, fermentation in stainless steel tanks

Alkoholgehalt	Restsüße	Säuregehalt
12.5 %vol	6.4 g/l	6 g/l

Prämierungen

90 pts. Wine Spectator



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