

Chardonnay 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

-  juicy, fresh
-  elegant
-  white meat with light sauce, Asian cuisine

Fakten

Rebsorte	Chardonnay
Terroir	Quarzite, sun-exposed locations
Appellation	Pfalz
Vinifikation	single bow, fermentation in stainless steel tanks

Alkoholgehalt	Restsüße	Säuregehalt
12.5 %vol	8.3 g/l	5.7 g/l

