

Weißburgunder/ Pinot Blanc vom Quarzit Trocken 2018

Produzent

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

Jahrgangsbericht

The year started early with sufficient water resources and high temperatures already in April. As a result, they had the earliest flowering ever. Summer was dry and hot with nearly perfect ripening conditions. Everyone was looking forward to harvest. The vintage was gathered early almost everywhere, but the Pfalz region was really early. We started by the end of August and were finished by the first few days of October. If 2018 is potentially great anywhere, it's in the Pfalz.

Charaktereigenschaften

pear, melon

creamy flavor, lightly and elegant finish

white meat with light sauce, Asian cuisine

Fakten

Rebsorte Pinot Blanc

Terroir Quarzit soil, sun-exposed location

Appellation Pfalz

Vinifikation single bow, fermentation in stainless steel tanks

Alkoholgehalt	Restsüße	Säuregehalt
12.5 %vol	5.4 g/l	6 g/l

Prämierungen

PFLÜGER Weissburgunder

91 points Wine Enthusiast

Art.Nr. PL2-18

