

## Pinot Noir 'Buntsandstein' 2023


### Producer


The biodynamic estate from winemaker Alex Pflüger cultivates on 40 hectares the best vineyard sites of the wine region Palatine


### Vintage report

After a partly very hot, partly humid summer we started the harvest 2023 at the beginning of September. The manual selection effort was quite high in some vineyards and our experienced harvest team was challenged. In calm and relatively dry late summer weather, we were able to harvest a high-yielding, ripe and balanced vintage and completed the harvest on October 11 after 36 days of picking. In the cellar, the vintage is typical of the variety, uncomplicated and very balanced in terms of acidity and must weight. The young wines develop independently and authentically in the cellar - just the way we like it.

### Characteristics

 fruity, red berries

 smooth tannins, black cherry, roast aroma

 BBQ, lamb, grilled vegetables

### Facts

Grape Variety	Pinot Noir
Terroir	Buntsandstein (colored sand stone), selection from different Pinot Noir vineyard sides on the edge of the Palatinate Haardttrand
Appellation	Palatinate
Vinifikation	spontaneous fermentation in stainless steel tank, aged in big wooden casks



Alcohol	Residual Sugar	Acidity
12.5 %vol	2.5 g/l	5.2 g/l

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