

Weingut Pflüger Biodynamite

£19.95

Vintage:	2018
Bottle Size:	75cl
Alcohol %:	12%
Country:	Germany
Description:	This delicious combination of Gewurztraminer and Riesling shows beautiful, just off dry delicate floral flavours with a touch of minerality and extremely pure fruit - gorgeous wine!
Cepages:	Riesling, Gewürztraminer
Group:	Germany
Sub group:	Rheinpfalz
Colour:	White
Closure:	Screwcap
Producer:	Weingut Pflüger
Website:	https://www.pflueger-wein.de/pflueger/index.html#Home
Organic/Bio Status:	Organic & Bio-Dynamic
Food / cocktail match:	Smoked salmon served with freshly baked brown bread is the perfect match for this immaculate wine.
Food / cocktail recipe:	
Press	"Cut through fatty goose meat with this zingy, floral, off-dry German, with lots of exotic guava spice and green apple crunch." - Jane MacQuitty, The Times
Awards	Best in Class - Decanter World Wine Awards
Other Info:	Alexander Pflüger makes wines in the Pfalz region of Germany and his winery has been operating ecologically for more than 20 years. Alexander's father was a pioneer in organic farming in the Pfalz in the 1990s. He was already making wines in harmony with nature, being one of the first winemakers to see their vineyards as a living, ecological ecosystem. The desire to preserve his cultural landscape drove him to take another step in the same direction, when, in 2008, he instigated



biodynamic cultivation in his vineyards.

Biodynamics is a return to old values, and diversity and nature are highly respected and the winemaker works in harmony nature and natural cycles. He began to work with the special biodynamic preparations, making his own compost and following the orientation of the natural rhythms of the ecosystem that each vineyard represented. Now his son Alexander is one of the leading producers in Germany and is highly respected as a brilliant winemaker, crafting very high quality wines from his organic and biodynamic vineyards.