

BIODYNAMITE

2024 BIODYNAMITE

Cuvée white
Qualitätswein trocken
0,75 Litres



ABOUT

Passion, knowledge, and intuition unite in this expressive cuvée, crafted from 70% Riesling and 30% Gewürztraminer.

A tribute to biodynamic viticulture — a philosophy that has guided our work for many years. This unique blend reflects our deep connection to nature and our commitment to creating wines with character and authenticity.

The bouquet reveals exotic fruit aromas, intertwined with the spicy, aromatic notes of Traminer and vibrant hints of citrus. On the palate, it is juicy, complex, and beautifully balanced, combining the refreshing elegance of Riesling with the distinctive fragrance and richness of Gewürztraminer.

WINEMAKING

Fermented and matured in stainless steel tanks.

HOW TO DRINK

Pairs well with hot and fruity Asian dishes, cheese or pâté. Drinking temperature 8-10 °C. Aging potential at least until end of 2032.

ANALYSIS

Alcohol 11,5 %vol **Acidity** 5,7 g/l **Residual Sugar** 6,6 g/l

CERTIFICATION



Estate bottled by Weingut Pflüger
Art.Nr. 52
contains sulfites

Weingut & Weinkontor Pflüger

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