

TRADITION

2024 Pinot Noir Tradition

Qualitätswein

0,75 Litres



ABOUT

A selection from traditional vineyards surrounding our home village of Bad Dürkheim, this wine is a pure expression of its distinctive terroir: sandy soils, warm microclimates, and the cooling influence of the Palatinate Forest.

The grapes are hand-harvested and spontaneously fermented on the skins, preserving the wine's depth, character, and natural complexity. Following fermentation, the wine matures for approximately 12 months in large casks made from Palatine oak and in used barriques.

A refined Pinot Noir with a fresh, delicate bouquet of cherries and forest berries, complemented by subtle notes of chocolate and vanilla. The palate is rich yet elegant, with a harmonious structure and a long, persistent finish.

WINEMAKING

Fermented in stainless steel with wild yeasts, matured in barriques and big oak barrels.

HOW TO DRINK

Pairs well with game, rib eye or cheese. Drinking temperature 15-17 °C. Aging potential at least until end of 2034.

ANALYSIS

Alcohol 12,5 %vol **Acidity** 5,5 g/l **Residual Sugar** 0,1 g/l

CERTIFICATION



Estate bottled by Weingut Pflüger

Art.Nr. 31

contains sulfites

Weingut & Weinkontor Pflüger

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