

TRADITION



2025 Riesling Tradition

Qualitätswein

0,75 Litres

ABOUT

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

The grapes are carefully hand-harvested. Parts of the wine undergo spontaneous fermentation, and it is aged on its fine lees until bottling, adding depth and complexity.

A vibrant and juicy Riesling with expressive aromas of yellow fruit, citrus, green apple, herbs, and delicate notes of hay. Its harmonious acidity provides freshness and balance, leading to a complex, persistent finish. The palate is intense yet elegant, with a refined structure and a long-lasting, distinctive character.

WINEMAKING

Fermented in stainless steel, partly with wild yeasts. Matured on the lees.

HOW TO DRINK

Pairs well with grilled salmon, vegetables or poultry. Drinking temperature 10-12 °C. Aging potential at least until end of 2028.

ANALYSIS

Alcohol 12,5 %vol **Acidity** 6,2 g/l **Residual Sugar** 6,3 g/l

CERTIFICATION



Estate bottled by Weingut Pflüger
Art.Nr. 16
contains sulfites

Weingut & Weinkontor Pflüger

Gutleutstr. 48 · 67089 Bad Dürkheim

T +49 (0)6322 63148 · F +49 (0)6322 66043

info@pflueger-wein.de · www.pflueger-wein.de