

PFLÜGER

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PFLÜGER



ALEXANDER PFLÜGER – *The Beauty of a Connected Whole*

Our **ESTATE** has been focused on an all-natural approach for over 20 years. My father was a Pfalz pioneer in **ORGANIC WINEGROWING**, producing his wines in harmony with the living **ECOSYSTEM** at a time when few others dared to take such a holistic view. By 2008, this desire to preserve our cultural landscape pushed us to take the next logical step: **BIO-DYNAMIC WINEGROWING**. It is a philosophy that encourages winemakers to act only as the **CATALYST** in the vineyard and cellar — before stepping away and letting nature work. Thus while the winemaker's signature certainly goes into the wine, the climate and vineyard lend each bottle its own distinctive character as well. I love my job because it gives me the chance to create grand wines from the **FINEST SITES** in and around **BAD DÜRKHEIM**.



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The **BIO-DYNAMIC APPROACH** is a return to traditional values,
with a sustained dedication to diversity and vitality.

Working with organic preparations, producing our own compost, or simply tuning in to nature's
rhythms: each of these methods has a subtle effect on the soil and plants, and permanently
improves their structures. Our goal is to nurture a **LIVING VINEYARD**,
notable for its **COVER CROPS** and **DIVERSE** herbage.

Pursued consistently, this method creates **AUTHENTIC WINES**,
distinctive in their **DEPTH**, **EXPRESSION** and **COMPLEXITY**.

And naturally certified by the **DEMETER** and **ECOVIN** growers associations.



MICHELSBERG

We work within a mature cultural landscape, with fig trees, cypresses and rock walls built from sandstone. The SOIL DIVERSITY shines through clearly in the wines' **SINGULAR, DISTINCTIVE FLAVOR.**

This is where the opulent Ungstein wines grown in heavy limestone-laced soils meet **ELEGANT DÜRKHEIM WINES,** even if the actual **SITES** are separated by a mere few hundred meters.

TASTE for yourself the spectrum of flavors possible from a vineyard's individual parcels.

MICHELSBERG
DÜRKHEIM

It's a symbol of Bad Dürkheim.

The strength of the 4.8 ha Michelsberg vineyard lies in its soil structure, laced with shell fossil limestone. It was formed during the last ice age when a glacier carved out the Michelsberg. Against all odds, the **TERRACES** on the **SOUTH-FACING** slope have survived various waves of land consolidation. Stone walls made of red sandstone surround the vines. The site is named for the St. Michael, a pilgrim's chapel that lured thirsty pilgrims to Dürkheim — itself the birthplace of the world's largest wine festival, the Dürkheim Wurstmarkt.

Our “house vineyard” is planted with **RIESLING** and **WEISSBURGUNDER**, marked by a **DELICATE, ELEGANT ACIDITY** and **STUNNING EXPRESSIVENESS**.

HERRENBERG
UNGSTEIN

Named for the nobles of Leiningen, this vineyard is famed for its high sandstone walls. The **SOUTHEAST FACING SLOPE** is comprised of a wide variety of soils, including **LIMESTONE MARL** and **CLAY** that produce characteristically spicy Rieslings with a **DARK MINERALITY**. Our best **PINOT NOIR** also grows here alongside the Riesling.



SPIELBERG

HERRENBERG



SPIELBERG
DÜRKHEIM

CALCAREOUS SANDSTONE and
LOESS DEPOSITS shape the wine. Exposed to the southwest,
the vines benefit in hot years from the soil's marked ability to retain water. The result is grapes
capable of **ELEGANT, LIGHT** and **ELECTRIFYING RIESLINGS**.

FUCHSMANTEL
DÜRKHEIM

The Fuchsmantel is one of the last
TERRACED VINEYARDS in the Pfalz — only a select few winegrowers still work
with these **SMALL** and almost inaccessible **PARCELS**.
The **YELLOW SANDSTONE** soils and proximity to the edge of the Haardt, which
provides shade on hot days, ensures very **CLEAR** and **JUICY WINES**.



FUCHSMANTEL



The wealth of vineyards and soils in the Pfalz allows for a wide range of grape types. But it is the indigenous varieties of Riesling and Pinot Noir that best reflect a true sense of this place.

Like the vines, I too thrive on bringing to life the essence of these unique soils.

MATURATION in **SMALL** and **LARGE WOODEN BARRELS**

is one important factor in encouraging the **LONGEVITY** of our wines.

The natural porosity of the wood allows minimal contact with the air during **AGEING**, giving the wine the backbone needed for a long life. **PATIENCE, TRANQUILITY**

and **REPOSE** are our guiding principles in the cellar.



Biodynamite — an ancient blend of Riesling and Gewürztraminer.

Re-interpreted — using bio-dynamic techniques.

Biodynamite is the fundamental expression of how we work and live: fire and flame, passion and desire, knowledge and intuition.

Those are the things that make up **BIODYNAMITE**.

Equal parts charged and charming.

www.biodynamite.de

BIO DYNA MITE

„Nothing occurs in living nature that does not stand in direct connection to the whole.“

J. W. Goethe



PFLÜGER

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