



PFAFF

Gewürztraminer Alsace AOC

www.pfaffenheim.com

VARIETALS	100% Gewürztraminer (off-dry)
VINTAGE	2020
REGION	Alsace, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Bright, limpid golden yellow colour.
NOSE	With its very intense nose, this particular Gewurztraminer develops typical aromas such as spices, sultanas and marc. A couple of floral notes (rose petal) offer freshness and refined characteristics.
PALATE	At once strong and thirst quenching on the palate, it offers good aromatic persistence and excellent freshness on the palate.
AGEING	Maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.
PAIRING	Often served as an aperitif or with desserts. It goes well with flavoursome cheese such as Roquefort, Munster or Brie de Melun. It pairs very well with lobster or spicy exotic cuisine as well.
READINESS FOR DRINKING	Drink well now but can be kept for 5 years.
ORDER CODE	FR347

VINUM LECTOR