

PFAFF

Tradition Pinot Noir Alsace AOC

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VARIETALS	100% Pinot Noir
VINTAGE	2022
REGION	Alsace, France
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Attractive ruby colour with garnet tints.
NOSE	A very fruity and pleasant nose exhaling red berry aromas (strawberry, raspberry), with some notes of vanilla. Good ripeness.
PALATE	Frank attack, filling the palate and offering well-balanced texture. Fat on the palate with elegant tannins, this wine is fresh and pleasant on the finish, with pure fruity and slightly toasted flavors.
AGEING	Aged for 10 to 12 months in steel tanks.
PAIRING	It goes perfectly well with steak, with roasted meat, quiche and pasta. It can be served throughout an entire meal.
READINESS FOR DRINKING	Drink well now but can be kept for 5 years.
ORDER CODE	FR0346

VINUM LECTOR