



# PFAFF

## Tradition Riesling Alsace AOC

[www.pfaffenheim.com](http://www.pfaffenheim.com)

VARIETALS	100% Riesling	
VINTAGE	2021	
REGION	Alsace, France	
TECHNICAL DATA	Alcohol 12.5%	Residual sugar 3 g/l
APPEARANCE	Pale yellow color with discreet green tints. Dry and refined Riesling produces an extremely elegant bouquet with various nuances: mineral (flint), floral, with a touch of citrus fruit, pine tree sap and cinnamon. Frank and sophisticated is the attack on the palate. It expresses plenty of volume and little by little discreetly unveils a beautiful palate of yellow fruit flavors.	
NOSE		
PALATE		
AGEING	Maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.	
PAIRING	Riesling goes especially well with seafood and white meat: with the finest fish, either grilled or served with sauce, shell or seafood, oysters, sauerkraut, frogs legs, eels stewed in wine sauce and cold cuts.	
READINESS FOR DRINKING	Drink well now but can be kept for 5 years.	
ORDER CODE	FR349	

VINUM LECTOR