## **PFAFF**

## Gewürztraminer Alsace AOC

 $\underline{www.pfaffenheim.com}$ 



Gewurztraminer develops typical arcs such as spices, sultanas and marc. A couple of floral notes (rose petal) off freshness and refined characteristics. At once strong and thirst quenching of palate, it offers good aromatic persists and excellent freshness on the palate.  AGEING  Maturing on fine lees for 4 months. Ageing in vats for 5 months before both of the palate of the palate.  Often served as an aperitif or with desired to the palate. It goes well with flavoursome cheeses are Roquefort, Munster or Brie de Melun. It pairs very well with lobster or spicy cuisine as well.  READINESS FOR DRINKING  Drink well now but can be kept for 5 months.  3.8	VARIETALS	100% Gewürztraminer (off-dry)
APPEARANCE NOSE  Bright, limpid golden yellow colour. With its very intense nose, this partic Gewurztraminer develops typical arosuch as spices, sultanas and marc. A couple of floral notes (rose petal) of freshness and refined characteristics.  PALATE  At once strong and thirst quenching or palate, it offers good aromatic persist and excellent freshness on the palate.  AGEING  Maturing on fine lees for 4 months. Ageing in vats for 5 months before bo  PAIRING  Often served as an aperitif or with des It goes well with flavoursome cheese s Roquefort, Munster or Brie de Melun. It pairs very well with lobster or spicy cuisine as well.  READINESS FOR DRINKING  Drink well now but can be kept for 5 to the palate.  3.8	VINTAGE	2023
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RATINGS 3.8	PAIRING	It pairs very well with lobster or spicy exotic
***** vivino	READINESS FOR DRINKING	Drink well now but can be kept for 5 years.
ORDER CODE FR0347	RATINGS	3.8 ***** vivino
110011	ORDER CODE	FR0347