




PFAFF

Riesling Zinnkoepfle Alsace Grand Cru AOP

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VARIETALS	100% Riesling
VINTAGE	2019
REGION	Alsace, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Pale yellow, at once brilliant and limpid.
NOSE	Dry and refined Riesling that exhales a sophisticated bouquet with mineral, floral and delicate fruit nuances evoking citrus, pine sap and cinnamon notes.
PALATE	The attack on the palate is refined. However, the frank acidity remains elegant and subtle. This is a strong wine with good balance and heaps of volume. Lemon and lime are expressive with lots of amplitude and good length.
AGEING	Maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.
PAIRING	Rich and subtle, this wine will go perfectly well with fish in creamy sauce, white meat, raclette or fresh goat's cheese.
RATINGS	3.8  ★★★★★
ORDER CODE	FR0784

VINUM LECTOR