

PFAFF

Tradition Pinot Noir Alsace AOC

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| VARIETALS | 100% Pinot Noir |
| VINTAGE | 2023 |
| REGION | Alsace, France |
| TECHNICAL DATA | Alcohol 12% |
| 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. |
| ORDER CODE | FR0346 |