

# PFAFF

## Tradition Riesling Alsace AOC

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VARIETALS	100% Riesling
VINTAGE	2023
REGION	Alsace, France
TECHNICAL DATA	Alcohol 12.5%      Residual sugar 3 g/l
APPEARANCE	Pale yellow color with discreet green tints.
NOSE	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.
PALATE	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.
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	FR0349