

Pink Tie by Pfaff A.O.P. Alsace 2019



- ❖ **Alcohol** alc 12,5% vol.
- ❖ **Grape varieties** Pinot Noir
- ❖ **Terroir** The wine region spreads out over a series of sub-Vosges hills interspersed with deep valleys. Most of the grapevines are planted at an altitude of 200 to 400 meters. The eastern and southeastern exposure, combined with particularly high-trained vines, suffuses the grapes with maximum solar radiation.
- ❖ **Winemaking**
This wine is the fruit of a rigorous selection of our freshest Pinot Noir, sorted in the vineyard, harvested by hand, then freshly pressed into whole bunches to preserve the integrity of the fruit. Pressing is carried out slowly and only the best juices from low pressures and from the heart of the grape are kept for this cuvée. The juices were settled by natural decantation. Fermentation took place in stainless steel tanks in order to have a neutral impact on the aromas. Fermentation was closely followed by our cellar master, maintaining low temperatures, in order to obtain a slow and aromatic fermentation. No malolactic fermentation was carried out, thus allowing the fruity and freshness of the wine to be preserved. Bottling in the absence of oxygen and under a screw cap is the last step in ensuring the preservation of the sensory characteristics of this wine.
- ❖ **Tasting Notes**
Shiny color with a beautiful rosebud color
Young and fresh, with fruity notes of raspberry, pink grapefruit, and a tropical touch evoking mango
Round and delicate, caressing the palate. Lemon notes enhance its bouquet in a tangy finish, which stimulates appetite.
- ❖ **Food Pairing**
Aperitives, pizza, finger-food, pastas, red fruits desserts
- ❖ **Serving Temperature** 10 and 12°C.



CONTIENANT DES SULFITES

Pfaff



LA CAVE DES VIGNERONS DE PFAFFENHEIM
ALSACE FRANCE

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2019



❖ Ageing Potential

Can be conserved for up to 5 years



CONTIENT DES SULFITES