

Blue Tie by Pfaff A.O.C. ALSACE 2018



- ❖ **Alcohol** 12.5% alc./vol.
- ❖ **Grape varieties** Pinot Gris, Muscat, Gewurztraminer
- ❖ **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 metres. The eastern and southeastern exposure, combined with particularly high-trained vines, suffuses the grapes with maximum solar radiation.
- ❖ **Harvesting** Hand picked
- ❖ **Winemaking** Low pressure direct pressing (using pneumatic presses with vertical grains to ensure the highest quality of juice), clarification, controlled fermentation temperatures, bleeding and four months of ageing on fine lees. Bottled without exposing the wine to air.
- ❖ **Tasting Notes** Lemon yellow colour
Fresh and fruity. Savour the taste of Muscat grapes. Hints of lychee and clove further enhance its delicacy
The aromas explode at the first taste. The mid-palate is full and rich which heightens the aromas.
The finish remains fresh and leaves you longing for another taste.
- ❖ **Food Pairing** Asian cuisine, cocktail snacks, smoked fish...



CONTIENT DES SULFITES