

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



- ❖ **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 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** Cherry red colour with glints of deep purple.

Aromas of berries: cherry, raspberry and strawberry. A touch of white pepper adds a little spice to the experience.

Fresh, round and light. Taste all the fruit from the nose combined with fine, supple tannins.
- ❖ **Food Pairing** Red meat, pizza, cheese...



CONTIENT DES SULFITES