



## Riesling Steingold A.O.C. Alsace 2016

- ❖ Alcohol 12 % alc./vol.
- ❖ Grape varieties Riesling
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

### ❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

### ❖ Tasting Notes

Color : Pale golden with light green tints, shiny and limpid, thereby underscoring its freshness.

Aromas : Highly refined and very expressive, it exhales citrus peel notes (mandarin), a bouquet of white flowers (hawthorn) and menthol verbena characteristics.

On the palate: Its fresh and refined attack is followed by notes of pink grapefruit, pear and blood orange. The finish boasts long aromatic persistence, great balance and very good intensity.

### ❖ Food Pairing

This genuine gastronomic wine is perfect with a seafood platter, warm oysters or a filet of top quality fish and stir fry vegetables. It is the natural choice with fresh goat's cheese.

### ❖ Serving Temperature 13 - 14°C.

### ❖ Ageing Potential

5 to 10 years

❖

One

evening in December 2012 during a tasting of the year's vintage, a



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LA CAVE DES VIGNERONS DE PFAFFENHEIM  
ALSACE FRANCE

Riesling Steingold  
A.O.C. Alsace  
2016



member of  
the board of directors sampled two Grand Cru Rieslings on their own a  
Steinert  
and o Goldert. Out of mere curiosity, he wanted to find out if a Riesling  
version of Steingold could also be magical. He then mixed the two  
Grands Crus  
together and tasted the blend, before inviting the other participants to the  
same. Everyone agreed that this was the beginning to the new Steingold  
Riesling&nbsp;!



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