



Rudi Wiest
SELECTIONS

Vintage: 2012
Estate: Pfeffingen
Region: Pfalz
Name: Scheurebe (Dry)
Grape: Scheurebe
Ripeness: QbA
Style: Dry
Residual Sugar 6.4 gm/l
Alcohol 12.5 %
Soil Type: Sandy Loam
Production Level: 250 cases
Closure: Stelvin
UPC: 7 67946 30197 3

Estate: Pfeffingen is a family winery with a wine making tradition which dates back more than 250 years. Nestled in the midst of beautifully contoured vineyards, they have one goal in mind: Deliver the highest possible quality every year. The unique fossilized limestone soil in their vineyards yields wonderfully balanced dry Rieslings.

Tasting Note: Aromas offer a subtle floral perfume, with notes of geranium and almond. On the palate there are flavors of clove, orange, sweet almond, and yellow plum. The wine has surprising volume, with hints of minerality and a supple texture – a delicate and attractive style.

Food Affinity: Pair this food flexible Dry Scheurebe with traditional seafood, Asian cuisine (not spicy) and also with sides such as brussel sprouts.

