



*Rudi Wiest*  
SELECTIONS

Vintage: ..... 2012  
Estate: ..... Pffeffingen  
Region: ..... Pfalz  
Name: ..... Gewürztraminer (Dry)  
Grape: ..... Gewürztraminer  
Ripeness: ..... QbA  
Style: ..... Dry  
Residual Sugar ..... 7.3 gm/l  
Alcohol..... 13.0 %  
Soil Type: ..... Limestone  
Production Level: ..... 200 cases  
Closure: ..... Stelvin  
UPC: ..... 7 67946 30196 6

**Estate:** Pffeffingen 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:** Delicate aromas of cashew and rose oil dominate the nose. Very sleek profile on the palate, with more of the rose oil notes that were found in the nose, adding mineral spice and hints of raspberry and lilac. It closes with a clean, bright, juicy and long finish.

**Food Affinity:** Pair this food flexible Dry Gewürztraminer with seafood, fowl, pork, or chicken dishes (none of them spicy).

