



WEINGUT PFEFFINGEN

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2019  
**Dry Scheurebe**

**The Grape:**

The Scheurebe grape is a crossing of Riesling and a grape called Bukettrebe and was invented in 1916 by a man called Dr. Georg Scheu. Its special advantages lie in the field of lighter dry styled wines as well as dessert wines. Its attractive and intense aroma and good acidity structure makes it a very popular wine in Germany. The Pfeffingen estate makes great Scheurebe wines for over 50 years, the dry style was introduced in 1978. Within this time it gained a national and international reputation for its Scheurebe wines.

**The Wine:**

Only the best grapes were selected by hand for this wine. Winemaker Jan Eymael prefers to pick the grapes just before the maximum of ripeness. Therefor the wine stays fresh with a delicate lime and blackcurrant aroma. A full and round body turns into a smooth and elegant finish.

**Food Pairings:**

Fish dishes, seafood, asian food (sweet-sour or spicy), asparagus, currys, risotto, cheese

**Analytical Data:**

Alcohol.....13,0 %Vol  
Total Acidity.....5,8 g/l  
Residual Sugar.....5,6 g/l  
Serving temperature..... 10-12 °Celsius (50 - 54 °F)

