



WEINGUT
PFEFFINGEN

Weingut Pfeffingen
Familie Eymael
Bad Dürkheim / Pfalz



2020 Ungstein Gewürztraminer Trocken

VDP.Ortswein level

The Winemaking Philosophy:

Gewürztraminer is one of the old grape varieties of the Pfalz region. For this wine only the best Gewürztraminer grapes from the famous village of Ungstein were selected by hand. Very late harvesting guaranteed a complexity in aroma and character. A soft crushing of the grapes and a soaking on the skins for several hours allowed all aroma components to be set free from the skins. The juice was then fermented in modern stainless steel tanks, always keeping the temperature around 18° Celsius. Fermentation was then stopped by filtrating the wine to keep a nice, smooth finish with a certain amount of residual sugar.

The Wine:

The 2020 Ungstein Gewürztraminer trocken shows a great variety of flowers and spices in the nose, e.g. rose petals, carnations and hints of black pepper and caraway. It has animating acidity structure and an elegant and bright body with a smooth and long-lasting finish, making it the ideal type of wine matching with most asian foods.



- Rich seafood (lobster)
- Blue cheeses
- Desserts
- Asian foods (sweet-sour, curries, peanuts, ginger, coconut milk)



- Alcohol: 13,0 % Vol.
- Acidity: 4,8 g/l
- Residual sugar: 4,7 g/l
- Serving temperature 10-12 °C