



THE GERMAN
WINE COLLECTION

Winery	Pfeffingen
Winery Location	Ungstein
Wine Maker	Rainer Gabel
Owner	Jan & Doris Eymael

Wine Name	Pfeffingen Spätburgunder Alte Reben
Vintage	2018
Prädikat:	-
VDP Classification:	
Region	Pfalz
Sub Region	Mittelhaardt
Appellation	-
Soil Type:	Limestone

Total Production:	6000
Ratings:	
SKU	1809120103
UPC	767946301942

Varietal(s) with %	Spätburgunder 100%
Alcohol ABV	13.50%
Öechsle:	
Residual Sugar g / L:	0.4
Acidity g / L:	4.8
Style	dry
Gluten Free, Vegan	yes
Organic, Biodynamic	no

Winemaking details

Only fully ripe and healthy grapes from old vines (30 years old) were picked by hand for this wine. The grapes were destemmed and fermented on the skins for two weeks. After the malolactic fermentation the wine was aged in oak barrels for one year. The use of only a little percentage of new barrels preserves the natural cheery aroma and makes the wines rounder and softer in tannins

Closure:	Cork
Bottle in ml	750
Bottle in gram	1310
Bottle height & diameter	29,5 cm / 8 cm
Packing per Case	12
Case Dimensions	33x25x35 L x W x H (cm)
Case Weight in gram	15200
Cases per Pallet	40 (4x10)

About the Winery

As the Eymael family, we run the Pfeffingen winery near Bad Dürkheim in the Pfalz region with a lot of heart and passion. Producing characterful, individual wines from 17 hectares of the best vineyards is what drives us. Wines where you can taste where they were grown. Wines that promise drinking pleasure and joy. Our love and dedication to wine, our unconditional desire for quality distinguish us. The numerous national and international top ratings confirm our actions.

Vintage Notes

Vintage is almost perfect in quantity and quality and it is rightly praised in the media as outstanding. It can come up with colorful and fully mature red wines.

Tasting Notes

Fine fruity Pinot Noir with a pleasant tannin structure - ideal for pasta dishes and dark meat. The wine should be drunk lightly chilled.

Vineyard Notes

At the Pfeffingen estate the vines grow on a deep loam soil which guarantees an ideal water supply. As in Burgundy, the high content of limestone in the underground gives the wines a maximum of finesse and character.

Pairing Notes

roasted meat, cheeses, venison dishes, lamb

