



THE GERMAN
WINE COLLECTION

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

Wine Name	Pfeffingen Ungsteiner Gewürztraminer Dry
Vintage	2021
Prädikat:	-
VDP Classification:	-
Region	Pfalz
Sub Region	Mittelhaardt
Appellation	-
Soil Type:	Limestone
Total Production:	2000
Ratings:	
SKU	2109020113
UPC	767946301966

Varietal(s) with %	Gewürztraminer 100%
Alcohol ABV	13,00%
Öechsle:	
Residual Sugar g / L:	4.9
Acidity g / L:	5.1
Style	dry
Gluten Free, Vegan	yes
Organic, Biodynamic	no
Winemaking details	

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.

Closure:	Stelvin Screw
Bottle in ml	750
Bottle in gram	1250
Bottle height & diameter	33 cm / 7 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 2021: light styled and with a lot of aroma - beautiful september saves quality and quantity, very good acidity structure, outstanding GG qualities

Tasting Notes

The 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.

Vineyard Notes

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. The soil is dominated by a warm alluvial sandstone. The winery is certified sustainable.

Pairing Notes

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

