



Cellars International, Inc.

Rudi Wiest
SELECTIONS
Purveyors of Fine German Wine

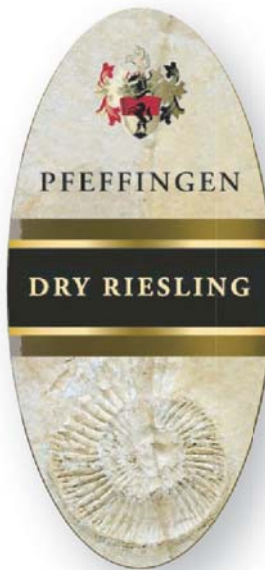
Special Introduction

Estate:Pfeffingen
Region: Pfalz
Vintage:..... 2005
Name:..... Dry Riesling
Grape: Riesling
Ripeness: Estate QbA
Style:Dry
Data:..... Öchsle - 93°
Residual sugar - 6.8 g/l
Acidity - 7.3 g/l
Alcohol - 12.5 %
Closure: Stelvin

Estate: Pfeffingen (fef-ing-in) is a family winery, with a wine making tradition which dates back more than 250 years. The unique fossilized limestone soil in their vineyards, pictured on the label, yields wonderfully balanced Dry Rieslings.

Tasting note: Inviting nose of citrus and pear, crisp and bright on the palate with apple, yellow fruit and grapefruit all balanced by limestone and earthy minerality and a pepper spice. Excellent concentration for an “entry level” Dry Riesling.

Food affinity: Pair this food-flexible Dry Riesling with traditional seafood and white meat preparations.



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