



Wijnfiche

## **Ehrhart – Pfohl Réserve | Alsace Pinot Noir | BIO France (ALSACE) – 2020**

### **Domain**

#### **Ehrhart**

The vineyards of the Ehrhart André family are located in Wettolsheim province, situated between the castles of Eguisheim and Hohlandsbourg. One has an area of more than 10 hectares of 'Appellation d'Origine Contrôlée' including four hectares in 'Appellation Grands Crus'.

### **Vinification**

The grapes are pressed after the alcoholic fermentation. The skin contact during fermentation is important for extraction of color and tannin. The wine matures in stainless steel for ten months, and this in contact with its yeast residues. This gives the wine its fruity character. After this, 1/3 of the wine ages in barrique.

### **Taste**

This wine has a ruby red color, with in the nose aromas of black currants and blackberries, as well as some vanilla, violet and a peppery spiciness. It is a rich, powerful wine with sufficient body.

### **Food pairing**

Roast beef, Meat - grilled, Game, Ham, Cheese - aged

### **General information**

Type: Red wine

Grape varieties: Pinot Noir (100%)

Viticulture: Biodynamic

Storage (years): + 5-7

Serving temperature: 14-16°C

