Wijnfiche

Ehrhart - Pfohl Réserve | Alsace | BIO Pinot Noir France (ALSACE) — 2023

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

Paella | Pizza | Terinne from summer vegetables with basil | Fondue | Cheese

General information

Type: Red wine
Grape varieties: Pinot Noir
Viticulture: Biodynamic
Storage (years): + 5-7
Serving temperature: 12-14 °C
Taste profile: Fruity fresh

