



Heinz
Pfaffmann
ORGANIC WINERY

A FAMILY TRADITION FOR OVER 400 YEARS

Sustainability, innovation and craftsmanship.



WINE EXPORT CATALOGUE



A WINE FULL OF HERITAGE



Established in the year 1616 Heinz Pfaffmann Winery comes with a rich history.

The small village of Walsheim, located on the southern wine route in Rhineland-Palatinate, has been its steadfast home for over four centuries.

Having stood the test of time, the Pfaffmann Family can certainly tell a tale or two of good and bad times gone by. Today, the winery is run as a trust and managed by the 17th generation of the family headed by Gustav Pfaffmann.

The Estate is supported by lasting family traditions and an international team of staff at the vineyards and in the cellars, who contribute with well- founded expertise to ensure that every vintage delivers the perfect wine experience.





RIESLING

The undisputed king of grapes in Germany and pride and joy of Heinz Pfaffmann Winery. It grows on southwest-facing limestone hills, the perfect environment for Riesling. It thrives among pastures of grass, alfalfa, and a mixture of wild flowers.

This Riesling has a strikingly fruity aroma with citrus notes, maracuja and green apple. The duet of sweet and sharp characteristics makes this wine the perfect companion for spicy dishes.

STYLE:

DRY

GRAPE VARIETY:

RIESLING

SIZE: 75 CL

COLOUR: WHITE

ABV: 13.0 %



CITRUS, MARACUJA, APPLE



ZESTY, FRESH, FRUITY



SALAD, TAPAS



10 - 13 °C



CHARDONNAY

Made for all Chardonnay friends. A pleasant contemporary that convinces with fine aromas reminiscent of pineapple, honeydew melon, and some citrus fruits.

The acid is present but not dominant. It is easily served with a variety of dishes, but tastes particularly well with grilled fish or white meat.

STYLE:

DRY

GRAPE VARIETY:

CHARDONNAY

SIZE: 75 CL

COLOUR: WHITE

ABV: 12.0 %



LEMON, PINEAPPLE, HONEY MELON



FRESH, FRUITY, PLEASANT ACIDITY



GRILLED FISH, WHITE MEAT



8 - 10 °C



SAUVIGNON BLANC

A fine refreshment not only for summer days. This wine pleases with a great balance of fruit and succulence. It shows the aromas typical of the grape variety with hints of mint, gooseberries, and green peppers.

As an accompaniment, it is suitable for many appetizers or simply a picnic, while soaking up nature.

STYLE:

DRY

GRAPE VARIETY:

SAUVIGNON BLANC

SIZE: 75CL

COLOUR: WHITE

ABV: 12.5 %



PAPRIKA, MINT, GOOSEBERRIES



FRESH, SPICY, LASTING



STARTERS, SALADS, TAPAS



10 - 13 °C



GEWÜRZTRAMINER

Exhilaration and delight embodied in one, that's Gewürztraminer. This particular grape demands a lot of care and attention - and gets it. It's of the oldest German grape varieties, known and loved across royal households and stately homes. Over a hundred years ago it was suddenly forgotten, only to come back with a vengeance and to be loved again, because it enhances the flavours of food.

It has an unmistakable rose scent and somewhat spicy flair. The perfect apéritif or accompaniment for exotic dishes. It's the real traditionalist of them all.

STYLE:

MEDIUM-OFF - DRY

GRAPE VARIETY:

GEWÜRZTRAMINER

SIZE: 75CL

COLOUR: WHITE

ABV: 11.0%



LYCHEE, NUTMEG, ROSES



HARMONIC, FRUITY, MELLOW



ASIAN CUISINE, CHEESE



10 - 13 °C



AUXERROIS BLANC

A rare vine originating by the river Loire, France, well infused with soft and sunny notes. This wine is impressively smooth and creamy. Perfectly served with seafood dishes.

The grapes are selectively picked by hand and fermented cold. The harsh acidity is malolac-tically reduced and converted to softer tasting acidity. The young wine then matures for four months in large wooden barrels until it is bottled. It's the "Vin Extraordinaire" of the collection.

STYLE:
DRY

GRAPE VARIETY:
AUXERROIS

SIZE: 75 CL
COLOUR: WHITE

ABV: 12 %



MIRABELLE PLUMS, QUINCE, YELLOW FRUITS



ELEGANT, SMOOTH, SOFT



SEAFOOD, WHITE MEAT, CREAM CHEESE



10 - 13 °C



GRAUBURGUNDER(PINOT GRIS)

This vine grows alongside our bee garden facing south at the foot of our vineyard hills. It delivers taste with confidence and well- balanced acidity. A fruity medley of honey melon, apricot and pear awaits you in every glass.

Its zesty and fresh character is perfect when it comes to experimenting with food pairing. The best combinations are fresh greens and light dishes, including fish and white meat.

STYLE:
DRY

GRAPE VARIETY:
PINOT GRIS

SIZE: 75 CL
COLOUR: WHITE

ABV: 13.0 %



HONEY MELON, APRICOT, PEAR



DELICATE, RIPE, LONG-LASTING



SEAFOOD, WHITE MEAT, SALAD, CHEESE



10 - 13 °C



CUVEÉ ROSÉ

This versatile Rosé is not only a fun indulgence on a glowing summer evening spent on the terrace. It also tastes great in the winter next to a warming fireplace. It surprises with intense cassis aromas, followed by delicate notes of blackberries.

The perfect chaperon for light pasta dishes, salads or tapas.

STYLE:

DRY

GRAPE VARIETY:

67 % PINOT NOIR, 33 % BLACK RIESLING

SIZE: 75 CL

COLOUR: ROSÉ

ABV: 11.5 %



RED CURRANTS, BLACKBERRIES



SOFT, DELICATE MOUTH-FEEL



PASTA, PIZZA, TAPAS



10 - 12°C



DORNFELDER - MERLOT

This very pleasing red wine simply delights with its perfectly rounded berry bouquet that delivers a velvety sensation. Dornfelder and Merlot enter into a perfect courtship here.

The cuvée is reminiscent of dark cherries and berries a plenty. It reminds of a long walk through the colourful autumn Forest followed by delicious roast straight from the farmhouse kitchen.

STYLE: OFF-DRY

GRAPE VARIETY:

DORNFELDER, MERLOT

SIZE: 75 CL

COLOUR: RED

ABV: 12 %



BLACKBERRIES, CHERRIES, WILD BERRIES



SMOOTH, FRUITY, MELLOW



SPICY MEAT DISHES



14 - 16 °C



MERLOT-DORNFELDER

This red wine cuvée is a perfect blend of modern and traditional grape varieties. Together, the grape varieties deliver a smooth and balanced taste experience. The aging process in the large wooden barrel has rounded off this wines' character perfectly with a long-lasting finish.

A great wine for grilled dishes or a plate of pasta.

STYLE:

DRY

GRAPE VARIETY:

MERLOT, DORNFELDER

SIZE: 75 CL

COLOUR: RED

ABV: 13 %



CHERRIS, WILD BERRIES



SMOOTH, FULL-BODIED



MEAT DISHES, VEAL



14 - 16°C



MERLOT

A proud Merlot, strong in colour and noble in taste. Though, it is not overbearing at all, but a wine that provides a pleasant palate sensation with soft tannins. The taste nuances are reminiscent of dark berries, cherries and fine almonds.

This wine pairs up well with game dishes, steak, or lamb.

STYLE:

DRY

GRAPE VARIETY:

MERLOT

SIZE: 75 CL

COLOUR: RED

ABV: 13 %



BLACKBERRIES, CHERRIES, JAM



FINE TANNINS, ALMONDS



VENISON, PASTA



15 - 18 °C

OUR WINES



SPÄTBURGUNDER (*PINOT NOIR*)

An ideal wine for entering the world of Pinot Noir. Light-footed and with fine acidity, but still intense. Subtle tannins give this wine a firm stature without being obtrusive. The taste is reminiscent of wild berries and red fruits.

This wine goes well with meat or a selection of cheese.

STYLE:
DRY

GRAPE VARIETY:
PINOT NOIR

SIZE: 75 CL
COLOUR: RED

ABV: 14 %



WILD BERRIES, RED FRUITS



ELEGANT, SOFT ACIDITY



RED MEAT, CHEESE



16 - 18°C



**"MY ONLY REGRET IN LIFE IS THAT
I DIDN'T DRINK ENOUGH WINE."**

- ERNEST HEMINGWAY



Heinz
Pfaffmann

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