

PIERRE SPARR®



2013 GEWURZTRAMINER

ORIGINS: Alsace has been celebrated for its lovely, dry white wines for centuries. In the heart of Alsace's finest district, the Haut-Rhin, Maison Pierre Sparr follows a 300-year-old tradition of winemaking that began during the reign of King Louis XIV. Since 1680, the Sparr family's passion for viticulture and winemaking has passed from one generation to the next. The family's devotion to the land, their attention to the smallest detail and their uncompromising quest for excellence can be seen in every bottle bearing the Sparr family crest.

AOC: Appellation Alsace Contrôlée

VARIETAL COMPOSITION: 100% Gewurztraminer

VINEYARD REGION: From Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south)

VINEYARD SIZE: 18.5 hectares (45.7 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 32 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Mid-October

YIELDS: 78 hectoliters per hectare (5.8 tons per acre)

VINIFICATION: Traditional, no skin contact, temperature-controlled, no malolactic

AGING: Stainless-steel tanks

ALCOHOL: 13%

TOTAL ACIDITY: 3.89g/L

RESIDUAL SUGAR: 14.5g/L

AGING POTENTIAL: 6 to 8 years

2013 TASTING NOTES: Bright yellow highlights in the glass; the 2013 Gewurztraminer opens slowly with notes of rosewood, licorice and a hint of ivy. With aeration, floral and fruity aromas of acacia and apricot emerge. On the palate this youthful Gewurztraminer shows a juicy sweetness and delicate acidity that will become more pronounced with maturity. The wine has crisp minerality and a full body, followed by a spicy, fragrant and long finish.

