

PIERRE SPARR®



2013 RIESLING

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% Riesling

VINEYARD REGION: From Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin

VINEYARD SIZE: 29 hectares (71.7 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 28 years

HARVEST DATES: Early October

YIELDS: 80 hectoliters per hectare (5.9 tons per acre)

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

AGING: Stainless-steel tanks

ALCOHOL: 12%

pH: 2.99

TOTAL ACIDITY: 8.46 g/L (tartaric acid)

RESIDUAL SUGAR: 7.7 g/L

AGING POTENTIAL: 5 to 6 years

2013 TASTING NOTES: In the glass, pale yellow that gleams in the light with green reflections. The 2013 Riesling opens with aromas of lemon peel and green apple, followed by a light touch of yellow banana and delicate green grenadilla (passion fruit). Upon aeration, notes of sweet cherry blossoms are framed by minerally firestone aromas. On the palate, it is smooth, with soft acid, a well-balanced, light body and a softly spicy finish. This wine gives the initial impression of a gentle lightweight but will win over every Burgundy lover.

SERVING SUGGESTIONS: Serve as an apéritif or with salmon fillet in a fennel sauce, shellfish or light fish terrine.



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< Dry

Sweet >