
PIERRE SPARR®

2015 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. Today, the devotion to the land, the attention to the smallest detail and the uncompromising quest for excellence can be seen in every bottle bearing the Sparr crest.

AOC: Appellation Alsace Contrôlée

VARIETAL COMPOSITION: 100% Riesling

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: 6 hectares (15 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 30 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: End of September

YIELDS: 70 hectoliters per hectare (5.2 tons per acre)

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

AGING: Stainless-steel tanks

ALCOHOL: 12.5%

TOTAL ACIDITY: 6.0 g/L

RESIDUAL SUGAR: 6.5 g/L

2015 TASTING NOTES: This pale yellow Riesling has green reflections. The wine opens with fresh and alluring aromas of lemon, grapefruit and peach. Upon aeration, notes of sweet cherry blossoms are framed by mineral firestone character. On the palate, impressions of freshness and elegance dominate this well-balanced wine, but further tasting reveals opulence and a softly spicy finish.



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< Dry

Sweet >