

PIERRE SPARR®

2015 RIESLING GRAND CRU SCHOENENBOURG



ORIGINS: This wine is 100 percent estate-grown by Pierre Sparr. The Schoenenbourg Grand Cru vineyard stretches across a rather steep south- and southeast-facing hillside between the villages of Riquewihr and Zellenberg, covering a total area of 53.4 hectares (132 acres), at an altitude of 265 to 380 meters (869 to 1,246 feet). As part of the Ribeauville Fault Bundle in the sub-Vosgian Hills, the subsoil consists of water-retaining marl, dolomite and gypsum, overlaid with fine layers of Vosges sandstone, siliceous gravel and Muschelkalk (consisting of a sequence of limestone and dolostone beds with fossil shells, formed 240 million years ago in the Middle Triassic.) Schoenenbourg vineyard has been renowned since the 16th century; the suffix “bourg” indicates a previously walled town.

AOC: AOC Alsace Grand Cru

VARIETAL COMPOSITION: 100% Riesling

VINEYARD REGION: Vosges hillside, elevation 265 to 380 meters (870 to 1,246 feet), with a south/southeast exposure

VINEYARD SIZE: 1.0 hectares (2.47 acres)

SOIL: Water-retaining Keuper, marl, dolomite and gypsum, overlaid with fine layers of Vosges sandstone, siliceous gravel and Muschelkalk (fossil shells)

VINE AGE: 35 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Beginning of October

YIELDS: 50 hectoliters per hectare (3.7 tons per acre)

VINIFICATION: Traditional, temperature-controlled fermentation, no malolactic

AGING: Stainless-steel tanks, wine on fine lees for 8 to 10 months

AGING POTENTIAL: 10+ years

ALCOHOL: 13%

TOTAL ACIDITY: 4.0 g/L

RESIDUAL SUGAR: 33 g/L

2015 VINTAGE NOTES: Dates for the beginning of harvest for each AOC are set by decree, generally 100 days after the median date of flowering, at the time when the grapes display the best sugar-to-acid ratio. The 2015 harvest took place under the best possible conditions.

2015 TASTING NOTES: Bright yellow hue, with fruity aromas of lemon peel, a touch of pear, lime blossom and flint. The full minerality appears in the palate, framed by a fresh lemony acid and a dynamic racy body. The long mineral/aromatic aftertaste indicates the age of these vines, forming the perfect finish for a charismatic Alsatian Riesling, which still has many years to develop its full potential.