
PIERRE SPARR®

2016 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 in 1680, during the reign of King Louis XIV. 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% Gewurztraminer

VINEYARD REGION: Vosges hillsides and Rhine valley, from Guebwiller to Marlenheim

VINEYARD SIZE: 12 hectares (29.7 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 30 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Middle of October

YIELDS: 60 hectoliters per hectare (4.4 tons per acre)

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

AGING: Stainless-steel tanks

ALCOHOL: 12.5%

TOTAL ACIDITY: 3.9 g/L

RESIDUAL SUGAR: 13.9 g/L

2016 TASTING NOTES: Featuring bright yellow highlights, this wine offers an exuberant aromatic palette of exotic fruits (lychee, passion fruit, pineapple, mango, apricot), flowers (rose, acacia), citrus and spices with a subtle thread of honey. On the palate, this Gewurztraminer is a full-bodied wine with solid structure and flavors that mirror the aromas plus a hint of anise. The rich, mouth-filling character lingers, seducing another sip.

