
PIERRE SPARR®

2016 PINOT GRIS



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% Pinot Gris

VINEYARD REGION: From Geubwiller in the Haut-Rhin to Marlenheim in the Bas-Rhin

VINEYARD SIZE: 9 hectares (22 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 30 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Early October

YIELDS: 75 hectoliters per hectare (5.6 tons per acre)

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

AGING: Stainless-steel tanks

ALCOHOL: 13%

TOTAL ACIDITY: 5.2 g/L

RESIDUAL SUGAR: 8 g/L

2016 TASTING NOTES: This Pinot Gris is yellow-gold. Alluring aromas of juicy apricots and peaches are prominent with subtle undertones of minerals and forest floor. On the palate it has elegant opulence, a fancy minerality and a firm, sleek body crowned by a touch of smoke and spice on the finish.

