

PIERRE SPARR®

2018 ALSACE ONE



ORIGINS: The Alsace region of France is known throughout the world for its lovely, dry white wines. Vineyards were first planted in this narrow valley during the height of the Roman Empire. Maison Pierre Sparr was established by the Sparr family in 1680 in the desirable Haut Rhin. Today quality remains Pierre Sparr's primary focus and the winery consistently exceeds AOC guidelines.

AOC: Appellation Alsace Contrôlée

VARIETAL COMPOSITION: 40% Muscat, 40% Riesling, 20% Pinot Gris

VINEYARD REGION: From Geubwiller to Marlenheim

VINEYARD SIZE: 28 hectares (69 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 25 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting; sustainably-farmed; no chemical fertilizers or pesticides

HARVEST DATES: End of September

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

VINIFICATION: Gentle whole cluster pressing, no skin contact, temperature-controlled, no malolactic

AGING: Stainless-steel tanks

CERTIFICATION: Vegan

ALCOHOL: 12%

TOTAL ACIDITY: 4.4 g/L

RESIDUAL SUGAR: 4.3 g/L

TASTING NOTES: Soft, light yellow hue in the glass. On the nose, Alsace One is fresh and mineral, with light, fruity notes. The palate follows with fresh fruit flavors; a dynamic acidity plays around the tongue. This lively, compelling wine blends Riesling's freshness, Muscat's fruitiness and Pinot Gris' length.