

# PIERRE SPARR®

## 2020 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% Riesling, 40% Muscat, 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:** 13%

**TOTAL ACIDITY:** 4.5 g/L

**RESIDUAL SUGAR:** 6.0 g/L

**TASTING NOTES:** Soft, light yellow hue in the glass. On the nose, Alsace One is very expressive, intense and crisp with citrus, verbena and mint notes. The palate follows with fresh fruit flavors; full-bodied and well-structured, a dynamic acidity plays around the tongue. This lively, compelling wine blends Riesling's freshness, Muscat's fruitiness and Pinot Gris' length.