



2020 GEWURZTRAMINER MAMBOURG GRAND CRU AOC

WINERY

Established in 1680, today Pierre Sparr remains focused on producing quality wines, a pure expression of Alsace, which are aromatic, fruity, elegant, clean and vibrant. Pierre Sparr wines are food-friendly and accessible for everyday consumption.

WINE

Mount Sigolsheim, northwest of Colmar, was the high ground fought for in the battle of the “Colmar Pocket,” January 20 to February 9, 1945. On the summit is the French military necropolis commemorating this historic battle for one of the last regions occupied by German infantry. It took American and French forces three weeks in frigid temperatures to dislodge the German bridgehead. On the south-facing slope of this hill is the celebrated Grand Cru Mambourg. Records show that as early as the year 783, elegant wines of the present-day Mambourg were famous. The vineyard enjoys optimum sunshine and scant rainfall. The soil here formed during the Tertiary period, 65 million to 1.6 million years ago.

VINEYARDS

Located in the foothills of the Vosges mountains, northeast of the villages of Sigolsheim, Mambourg Grand Cru (61.85 ha) is one of the earliest ripening areas due to its southern exposure. It benefits from long, optimal sunny periods. The soil is made up of Tertiary limestone and marl. The

soil here is lime-magnesium over calcareous and marl conglomerates that formed during the Tertiary period, 65 million to 1.6 million years ago.

VINTAGE NOTES

The 2020 vintage was ideal. The spring was dry and warm. June was rainy and it gave the vineyard enough water to keep on growing without a high stress. The harvest was early, but thanks to cool nights, we preserved the typical aromas in the wines.

WINEMAKING

Gentle whole cluster pressing followed by a traditional slow and cool vinification in stainless steels temperature controlled vats with no skin contact, or malolactic fermentation. Aged further on the fine lees for 8-10 months with light filtration prior to bottling.

TASTING NOTES

Beautiful yellow-gold color. The nose is expressive and lively, with young floral notes and spices like pepper and cinnamon. The aromatic complexity shows perfectly ripe grapes. On the palate, there's great concentration typical of the sunny 2020 vintage. Moderate sweetness transitions to good structure. The wine is full-bodied and fleshy, with spicy notes on the palate.



VINEYARD

Region:	Alsace
Appellation:	Mambourg, Grand Cru, AOC
Soil:	Marly-limestone
Age/Exposure:	25 years old South
Vine Yields:	50 hl/ha
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

Varietals:	100% Gewurztraminer
Aging:	8-10 months in stainless steel

TECHNICAL DETAILS

Alcohol:	14%
Total Acidity:	3.55 g/L
Residual Sugar:	17.82 g/L