



2020 RIESLING GRAND CRU SCHOENENBOURG AOC ALSACE GRAND CRU

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

Coming from just three rows that Maison Pierre Sparr owns in the Schoenenbourg Grand Cru, this coveted wine is handled with extreme care throughout the growing season and in the cellar.

VINEYARDS

The Schoenenbourg Grand Cru vineyard stretches across a rather steep south and southeast-facing hillside between the villages of Riquewihr and Zellenberg, covering a total area of 53.4 hectares (132 acres), at an altitude of 265 to 380 meters (869 to 1,246 feet). Schoenenbourg vineyard has been renowned since the 16th century and Pierre Sparr's offering is 100% estate grown.

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

Traditional, temperature-controlled fermentation in stainless steel, no malolactic fermentation.

TASTING NOTES

Nice golden color. Very expressive and complex nose. Large range of fruity and floral notes, elegant and full of promise. Citrus fruits and white flowers and a hint of minerality are revealing the limestone soil of this wonderful terroir. On the palate, the fresh structure of the Riesling is balanced by its body, dense and straight. Its future and potential are drawn well. It is a gastronomic wine which can be drunk young and will continually open in the coming years.

VINEYARD

Region:	Alsace
Appellation:	AOC Alsace Grand Cru
Soil:	Keuper, marl, dolomite and gypsum, overlaid with fine layers of Vosges sandstone, siliceous gravel and Muschelkalk (fossil shells)
Age/Exposure:	35 years-old South/Southeast
Vine Density:	4,000 feet per hectare
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

Varietals:	100% Riesling
Aging:	Stainless-steel tanks, on the fine lees for 8 to 10 months

TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	5.06 g/L
Residual Sugar:	13.63 g/L
pH:	3.16