



## 2022 RIESLING GRAND RESERVE AOC ALSACE

### 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

Pierre Sparr's Riesling is grown from 30-year-old vines rooted in granitic, chalky-clay soil. After gentle-pressing, the must is fermented at low temperature in stainless-steel tanks and malolactic conversion is avoided. This bone-dry Riesling delivers freshness, fruitiness and structure with excellent aging potential.

### VINEYARDS

Maison Pierre Sparr owns 15 hectares (37 acres) of vineyards in the heart of the Haut-Rhin and sources fruit from 150 hectares (370 acres) of vineyards owned by established growers who adhere to the Sparr winery's high standards of viticulture. Care of the vineyards is of paramount importance. Their philosophy is that "the quality of a fine wine already exists in the grape." In other words, the quality of a wine is determined by its vineyard origin.

### VINTAGE NOTES

From February to September, rainfall was rare. In spring, we noticed water stress in the topsoil. Fortunately,

most of our vineyards are planted in clay-limestone soils which are beneficial in dry conditions.

Only the Riesling, which typically enjoys a rainy spring, was affected, resulting in a significant loss of yield.

Due to the lack of rain, there were no vine diseases and the grapes remained healthy. Two thunderstorms in June and August saved the vintage, although some areas experienced hail. The hot temperatures and abundant sunshine accelerated ripening.

Harvest started on August 29th. Cooler night temperatures during harvest preserved fruity and floral aromas.

Vintage 2022 represents excellent ripeness across all grape varieties. The wines are rich, warm, and full-bodied, with aromas of ripe fruits and spices.

### WINEMAKING

Pressing in whole grapes. Traditional vinification : alcoholic fermentation under temperature control.

### TASTING NOTES

In bright yellow with green glints, this 2022 dry Riesling sparkles in the glass. The aromas remind us of the end of spring, with a predominant scent of white flowers, especially elderflower, accompanied by lime notes. In the background, we can detect some mineral notes reminiscent of flint, which are expected to develop into petrol aromas. The taste is crisp, thanks to the beautiful freshness that brings an elegant and typical mouthfeel. This wine is full-bodied and displays a lot of character.

### VINEYARD

Region: Alsace  
Appellation: AOC Alsace  
Soil: Granitic- limestone- gneiss- chalk & clay  
Age/Exposure: 30 years-old  
Eco-Practices: Sustainable

### WINEMAKING

Varietals: 100% Riesling  
Aging: In stainless steel tanks

### TECHNICAL DETAILS

Alcohol: 13%  
Total Acidity: 5.7 g/L  
Residual Sugar: 2.9 g/L