



2023 RIESLING AOC ALSACE GRANDE RÉSERVE



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

The weather was exceptional throughout the harvest, with days being mostly warm and sunny. Due to the potential of the vintage and to allow for the highest quality of products possible, a sorting effort was requested from each of the partner winegrowers. They were ultimately very happy with the quality of the harvest. In the cellar, the juices were very aromatic and straight. The fermentations were all very rapid due to the cellar temperatures. The Rieslings are lemony and structured. The wines are fine and elegant, pleasant to drink and in line with the house wines.

WINEMAKING

The juices are cold-settled and fermented in stainless steel vats at 18°C to 20°C. Fermentation lasts about one month. Then the wines are stabilized and kept in vats until bottling. During this time, the wine is regularly checked both analytically and by taste.

TASTING NOTES

In bright yellow with green glints, this Riesling 23 catches your eye. The initial aroma is youthful, reminiscent of elderflower with a hint of yuzu lemon zest. This scent suggests good aging potential for the wine. On the palate, the initial taste is crisp and fresh. The finish is complex with light bitterness, providing good length.

VINEYARD

Region:	Alsace
Appellation:	Appellation Alsace Contrôlée
Plot:	6 ha
Soil:	Granitic - chalk & clay
Age/Exposure:	20 years old East
Vine Yields:	60 hl/ha
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

Varietals:	100% Riesling
Aging:	Stainless-steel tanks

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	5.34 g/L
Residual Sugar:	4.9 g/L