
PIERRE SPARR®

2015 PINOT GRIS



ORIGINS: Alsace has been celebrated for its lovely, dry white wines for centuries. In the heart of Alsace's finest district, the Haut-Rhin, Maison Pierre Sparr follows a 300-year-old tradition of winemaking that began during the reign of King Louis XIV. Since 1680, the Sparr family's passion for viticulture and winemaking has passed from one generation to the next. Today, the devotion to the land, the attention to the smallest detail and the uncompromising quest for excellence can be seen in every bottle bearing the Sparr crest.

AOC: Appellation Alsace Contrôlée

VARIETAL COMPOSITION: 100% Pinot Gris

VINEYARD REGION: From Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south); mostly flat vineyards

VINEYARD SIZE: 7 hectares (17 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 30 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: End of September

YIELDS: 75 hectoliters per hectare (5.6 tons per acre)

VINIFICATION: Traditional, no skin contact, temperature-controlled, no malolactic

AGING: Stainless-steel tanks

ALCOHOL: 13%

TOTAL ACIDITY: 4.1 g/L

RESIDUAL SUGAR: 11.7 g/L

2015 TASTING NOTES: This Pinot Gris is yellow-gold. Aromas of warm earth, autumn leaves and juicy apricots are prominent with subtle undertones of minerals. On the palate it is soft with a delicate sweetness-to-acidity ratio, a fancy minerality and a firm, sleek body crowned by a touch of smoky bacon and spice on the finish.

