

PIERRE SPARR®



2014 ALSACE ONE

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. The family's devotion to the land, their attention to the smallest detail and their uncompromising quest for excellence can be seen in every bottle bearing the Sparr family crest.

AOC: Appellation Alsace Contrôlée

VARIETAL COMPOSITION: 40% Muscat, 40% Riesling, 20% Pinot Gris

VINEYARD REGION: From Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin

VINEYARD SIZE: 28 hectares (69.2 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 32 years

VITICULTURE: No irrigation; trellised vines; hand-harvested

HARVEST DATES: Early to mid-October

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

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

AGING: Stainless-steel tanks

ALCOHOL: 12%

TOTAL ACIDITY: 5.96g/L

RESIDUAL SUGAR: 2.3g/L

2014 TASTING NOTES: Soft, light yellow hue in the glass. On the nose, Alsace One is fresh and minerally, with light, fruity notes of lychee, hints of firestone and grass, paired with exotic aromas of pineapple and papaya. The palate follows with fresh fruit flavors; a dynamic acidity plays around the tongue, balanced with plenty of extract and a pleasantly light, racy body. The long spicy finish has a fancy touch of acidity.



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< Dry

Sweet >