
PIERRE SPARR®

2016 PINOT BLANC



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 in 1680, during the reign of King Louis XIV. 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 Blanc

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

VINEYARD SIZE: 5 hectares (12.4 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 30 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Early to mid-September

YIELDS: 70 hectoliters per hectare (5.2 tons per acre)

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

AGING: Stainless-steel tanks

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.2 g/L

RESIDUAL SUGAR: 3.4 g/L

2016 TASTING NOTES: Pale yellow color with hints of green, this wine is clear and brilliant. The nose is fresh and delicate. Aromas of peach and apple are followed by floral and mineral notes. On the palate, again there are fruit flavors and a dynamic, ripe acidity that refreshes, while the firm minerality gives the right tension. The fine-balanced body is light and textured, with a lingering finish.

