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# PIERRE SPARR®

## 2016 RIESLING



**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% Riesling

**VINEYARD REGION:** From Sigolsheim in the Haut-Rhin to Molsheim in the Bas-Rhin

**VINEYARD SIZE:** 6 hectares (15 acres)

**SOIL:** Granite, gneiss, chalky-clay

**VINE AGE:** 30 years

**VITICULTURE:** No irrigation; trellised vines; hand-harvesting

**HARVEST DATES:** End of September

**YIELDS:** 60 hectoliters per hectare (4.4 tons per acre)

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

**AGING:** Stainless-steel tanks

**ALCOHOL:** 12%

**TOTAL ACIDITY:** 7.0 g/L

**RESIDUAL SUGAR:** 5.1 g/L

**2016 TASTING NOTES:** This pale yellow Riesling has green reflections. The wine opens with fresh and alluring aromas of lemon, grapefruit and peach. Upon aeration, notes of sweet cherry blossoms are framed by mineral firestone character. On the palate, impressions of freshness and elegance dominate this well-balanced wine.

