PIERRE SPARR®

2017 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 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 been seen in every bottle bearing the Sparr crest.

AOC: Appellation Alsace Controlée
VARIETAL COMPOSITION: 40% Muscat, 40% Riesling, 20% Pinot Gris
VINEYARD REGION: From Geubwiller in the Haut-Rhin to Marlenheim in the Bas-Rhin
VINEYARD SIZE: 28 hectares (69 acres)
SOIL: Granite, limestone, gneiss, chalky-clay
VINE AGE: 25 years
VITICULTURE: No irrigation; trellised vines; hand-harvesting; sustainably-farmed
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
CERTIFICATION: Vegan
ALCOHOL: 12%
TOTAL ACIDITY: 4.8 g/L
RESIDUAL SUGAR: 9 g/L

2017 TASTING NOTES: Soft, light yellow hue in the glass. On the nose, Alsace One is fresh and minerally, with light, fruity notes of lychee and other tropical aromas. The palate follows with fresh fruit flavors; a dynamic acidity plays around the tongue. This balanced wine has a light, racy body and a long, spicy finish.