

## 2019 GEWURZTRAMINER



ORIGINS: The Alsace region of France is known throughout the world for its lovely, dry white wines. Vineyards were first planted in this narrow valley during the height of the Roman Empire. Maison Pierre Sparr was established by the Sparr family in 1680 in the desirable Haut Rhin. Today quality remains Pierre Sparr's primary focus and the winery consistently exceeds AOC guidelines.

**AOC:** Appellation Alsace Controlée

VARIETAL COMPOSITION: 100% Gewurztraminer

VINEYARD REGION: From Geubwiller in Haut-Rhin to Marlenheim in Bas-Rhin

VINEYARD SIZE: 12 hectares (29.7 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 30 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting; sustainably-farmed; no chemical fertilizers or pesticides

HARVEST DATES: Middle of October

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

VINIFICATION: Gentle whole cluster pressing, no skin contact, temperaturecontrolled, no malolactic

AGING: Stainless-steel tanks

**CERTIFICATION: Vegan** 

ALCOHOL: 13.5%

TOTAL ACIDITY: 4 g/L

RESIDUAL SUGAR: 14 g/L

TASTING NOTES: Featuring golden color, this wine offers an inviting aromatic palette of baking spices, flowers and tropical fruit. The flavors of this wine mirror the aromas. This Gewurztraminer is a full-bodied wine with rich, mouth-filling character that maintains its freshness and encourages another sip.

