

PIERRE SPARR®

2021 ALSACE PINOT BLANC GRANDE RÉSERVE



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.

Appellation / AOC Alsace

Varietal Composition / 100% Pinot Blanc

Vineyard Region / From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin) 50 miles North to South.

Vineyard Size / 5 hectares, mostly flat vineyards

Soil / Granite, limestone, gneiss, chalk & clay

Average Vine Age / 30 years

Harvest / Early to mid-September

Yields / 70 hectoliters per hectare (4 tons per acre)

Vinification / Traditional vinification: alcoholic fermentation under temperature control at 18°C. No malolactic fermentation.

Aging / Stainless-steel tanks

Alcohol / 13%

TA / 5.4 g/L

Residual Sugar / 6.0 g/L

Tasting Notes / Gold color with light reflections. Elegant floral nose on white flowers and pear notes. The wine is fresh as full-bodied, gastronomic. A charming, thirst-quenching wine. Good length with a lot of flavors.

Aging Potential / Three to four years

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