



2021 GEWURZTRAMINER GRAND RESERVE AOC ALSACE

WINERY

Established in 1680, today Pierre Sparr remains focused on producing quality wines, a pure expression of Alsace, which are aromatic, fruity, elegant, clean and vibrant. Pierre Sparr wines are food-friendly and accessible for everyday consumption.

WINE

100% Gewurztraminer from Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south).

VINEYARDS

Mostly flat vineyards. No irrigation; trellised vines; hand-harvesting. From south to north of Alsace (Guebwiller to Marlenheim). 12 hectares total.

VINTAGE NOTES

2021 was an atypical vintage. May, June and July were quite rainy. The level of precipitation was historically high for Alsace but our terroirs were more or less saved. The weather was better from August on, and the grapes had a good slow ripening. The cold nights gave the grapes nice acidity and aromas. The wines have a great freshness and a lot of aromas, perfect for aging.

WINEMAKING

Pressing in whole grapes. Traditional vinification : alcoholic fermentation under temperature control.

TASTING NOTES

This wine has a beautiful golden colour. Its nose is very fine and expressive, elegant, with floral notes like honeysuckle and rose first. Are coming then fruity notes of litchi and mellow peach. Full-bodied, elegant and with a long lasting, this wine is well-balanced between its good and nice freshness and its light sweetness. The grapes ripeness is revealed in its structure. Pleasant wine which can and will age well.

VINEYARD

Region: Alsace
 Appellation: AOC Alsace
 Soil: Granitic- limestone- gneiss- chalk & clay
 Age/Exposure: 30 years-old
 South/Southeast
 Eco-Practices: Sustainable

WINEMAKING

Varietals: 100% Gewurztraminer
 Aging: 6 months in stainless steel tanks

TECHNICAL DETAILS

Alcohol: 13.5%
 Total Acidity: 5.2 g/L
 Residual Sugar: 12.9 g/L