



2022 RIESLING GRAND CRU SCHOENENBOURG GRAND CRU AOP

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

Sourced from just three rows owned by Maison Pierre Sparr in the historic Schoenenbourg Grand Cru, this prized wine is crafted with exceptional care. Schoenenbourg, renowned since the 16th century, features south and southeast-facing slopes with unique, fertile soils combining Keuper, marl, dolomite, gypsum, and layers of gravel and sandstone.

VINEYARDS

The Schoenenbourg Grand Cru vineyard stretches across a rather steep south and southeast-facing hillside between the villages of Riquewihr and Zellenberg, covering a total area of 53.4 hectares (132 acres), at an altitude of 265 to 380 meters (869 to 1,246 feet). Schoenenbourg vineyard has been renowned since the 16th century and Pierre Sparr's offering is 100% estate grown from just three rows of vines.

VINTAGE NOTES

A mild, wet winter replenished groundwater, followed by a cool spring that delayed budbreak but ensured steady growth. Summer alternated between warm, sunny spells and timely rains, preserving freshness and slowing ripening. September's clear days and cool nights delivered perfect harvest conditions. The Rieslings show vibrant acidity, crystalline purity, and finely etched aromatics—combining tension and elegance with promising aging potential.

WINEMAKING

Gentle whole cluster pressing followed by a traditional slow and cool vinification in stainless steels temperature controlled vats with no skin contact, or malolactic fermentation. Aged further on the fine lees for 8-10 months prior to bottling.

TASTING NOTES

Bright yellow with golden highlights, this wine shows an expressive nose of minerality and flint, layered with smoky, pastry, and white fruit notes. The palate is rich and voluminous yet elegant, with the intensity typical of the 2022 vintage. A slight salinity and fresh lift carry through the finish, while hints of lemon on the retro-olfaction add complexity and length.

VINEYARD

Region:	Alsace
Appellation:	Schoenenbourg, Grand Cru, AOP
Soil:	Keuper, marl, dolomite and gypsum, overlaid with fine layers of Vosges sandstone, siliceous gravel and Muschelkalk (fossil shells)
Age/Exposure:	30 years-old South/Southeast
Vineyard Size:	1.5 hectares (3.71 acres)
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

Varietals:	100% Riesling
Aging:	8-10 months in stainless steel

TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	5.25 g/L
Residual Sugar:	11.76 g/L