PIERRE SPARR°

2021 ALSACE PINOT GRIS 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 Compostion / 100% Pinot Gris

Vineyard Region / From South to North of Alsace (Guebwiller to Marlenheim)

Vineyard Size / 28 hectares (69.19 acres)

Soil / Granite, limestone, gneiss, chalk & clay

Average Vine Age / 30 years

Harvest / End of October

Yields / 75 hectoliters per hectare (5 tons per acre)

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

Aging / Stainless-steel tanks

Alcohol / 13%

TA / 5.9 g/L

Residual Sugar / 13.0 g/L

Tasting Notes / Nice gold color. Expressive, elegant and complex nose of white flower, bush peach and grilled bread notes. The wine is well-structured, full-bodied, warm, powerful and generous. This Pinot Gris is slightly softened by a hint of sugar which gives an unctuous and fleshy side even if it stays medium-dry. With its excellent length, this wine will be appreciated by all wine lovers.

Aging Potential / Six to eight years

