



## 2022 PINOT GRIS AOC ALSACE GRANDE RÉSERVE

### 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

Pierre Sparr's rich Pinot Gris is dry farmed and grown sustainably from 31-year-old vines rooted in granitic, chalky-clay soil. It has elegance, freshness and sweetness in a sleek body finished with a touch of smoke and spice.

### VINEYARDS

Maison Pierre Sparr owns 15 hectares (37 acres) of vineyards in the heart of the Haut-Rhin and sources fruit from 150 hectares (370 acres) of vineyards owned by established growers who adhere to the Sparr winery's high standards of viticulture. Care of the vineyards is of paramount importance. Their philosophy is that "the quality of a fine wine already exists in the grape." In other words, the quality of a wine is determined by its vineyard origin.

### VINTAGE NOTES

Vintage 2022 is synonymous of a great maturity on all varietals. The aromas smell ripe fruits and spices. Thanks to the lack of rainfall there were no diseases in the vineyard this year. The grapes were healthy throughout the season. Two rainy thunderstorms saved the vintage with the first being in June and second in August. Unfortunately some areas experienced some hail as well with the rainfall. The scorching temperatures and sunshine amplified the early ripening with Harvest beginning on August 29th. Thanks to the cooler night temperatures during harvest, the grapes were able to preserve fruity and floral aromas. Wines are solar, warm and generous.

### WINEMAKING

The juices are cold-settled and fermented in stainless steel vats at 18°C to 20°C. Fermentation lasts about one month. Then the wines are stabilized and kept in vats until bottling. During this time, the wine is regularly checked both analytically and by taste.

### TASTING NOTES

Beautiful golden color. Initially, toasted and roasted hazelnut notes are noticeable. Delicate yellow fruit aromas appear on the second nose. On the palate, the wine is generous and powerful, perfectly expressing the sunny side of the 2022 vintage.

### VINEYARD

|                |   |
|----------------|---|
| Region:        | Alsace                                  |
| Appellation:   | Appellation Alsace Contrôlée            |
| Soil:          | Granitic- limestone-chalk & clay-gneiss |
| Age/Exposure:  | 15 to 20 years<br>South-East            |
| Vine Yields:   | 75 hl/ha                                |
| Eco-Practices: | Sustainable                             |
| Certification: | Vegan                                   |

### WINEMAKING

|            |                       |
|------------|-----------------------|
| Varietals: | 100% Pinot Gris       |
| Aging:     | Stainless-steel tanks |

### TECHNICAL DETAILS

|                 |          |
|-----------------|----------|
| Alcohol:        | 13%      |
| Total Acidity:  | 4.57 g/L |
| Residual Sugar: | 15.6 g/L |