



## 2023 PINOT GRIS, 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

The harvest saw warm, sunny weather, allowing for optimal conditions. Growers were asked to sort carefully, resulting in high-quality fruit and a vintage they were proud of. In the cellar, fermentations were quick, and the juices were aromatic and precise. The Rieslings are lemony, structured, and elegant—true to the house style.

### 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

This bright yellow wine with golden highlights immediately captivates, perfectly complementing its first smoky aromatic notes. The nose is complex, blending subtle toastiness with ripe peach and dried apricot. The palate opens softly, then reveals the full power of the 2023 vintage, balanced by a gentle touch of sweetness. Its sunny character lends a refined, gastronomic harmony.

### VINEYARD

Region:	Alsace
Appellation:	Appellation Alsace Contrôlée
Soil:	Granitic- limestone-chalk & clay-gneiss
Age/Exposure:	15 to 20 years 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:	3.9 g/L
Residual Sugar:	9.5 g/L