



2021 RIESLING GRAND CRU SCHOENENBOURG GRAND CRU AOC

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

May, June, and July were very rainy, with historically high precipitation levels for Alsace. However, our terroirs were largely unaffected. The weather improved in August, allowing the grapes to ripen well and slowly. The cold nights enhanced the grapes' acidity and aromas. The wines have great freshness and strong aromas, making them ideal for aging.

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

Brilliant yellow in color, this Grand Cru Riesling offers enticing lime and yellow citrus aromas with subtle mineral notes. Its lively freshness and sharp, linear profile lead to a long, mineral finish with hints of maturity. A charismatic Alsatian wine with great aging potential, it will continue to develop beautifully in the years ahead.

VINEYARD

Region:	Alsace
Appellation:	Schoenenbourg, Grand Cru, AOC
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:	12.5%
Total Acidity:	7.04 g/L
Residual Sugar:	13.8 g/L