



2023 GEWURZTRAMINER 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

100% Gewurztraminer from Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south); mostly flat vineyards. No irrigation; trellised vines; hand-harvesting.

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

Brilliant golden yellow with green reflections, hinting at the wine's ageing potential. The nose is expressive and spicy, showcasing a refined mix of white pepper and rosebud notes that speak to its limestone terroir. Fresh mango adds a burst of fruitiness. The palate is supple yet fresh, offering excellent balance. A warm, solar finish with a touch of liquorice is a signature of the 2023 vintage.

VINEYARD

Region:	Alsace
Appellation:	Appellation Alsace Contrôlée
Soil:	Granitic- limestone- gneiss- chalk & clay
Age/Exposure:	30 years old South-West
Vine Yields:	60 hl/ha
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

Varietals:	100% Gewurztraminer
Aging:	Stainless-steel tanks

TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	4.0 g/L
Residual Sugar:	13.6 g/L