

# PIERRE SPARR®

## 2019 PINOT GRIS



**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.

**AOC:** Appellation Alsace Contrôlée

**VARIETAL COMPOSITION:** 100% Pinot Gris

**VINEYARD REGION:** From Geubwiller in Haut-Rhin to Marlenheim in Bas-Rhin

**VINEYARD SIZE:** 9 hectares (22 acres)

**SOIL:** Granite, limestone, gneiss, chalky-clay

**AVERAGE VINE AGE:** 31 years

**VITICULTURE:** No irrigation; trellised vines; hand-harvesting; sustainably-farmed; no chemical fertilizers or pesticides

**HARVEST DATES:** Early October

**YIELDS:** 75 hectoliters per hectare (5.6 tons per acre)

**VINIFICATION:** Gentle whole cluster pressing, no skin contact, temperature-controlled, no malolactic

**AGING:** Stainless-steel tanks

**CERTIFICATION:** Vegan

**ALCOHOL:** 13%

**TOTAL ACIDITY:** 5.0 g/L

**RESIDUAL SUGAR:** 17 g/L

**TASTING NOTES:** This Pinot Gris is yellow-gold. Alluring aromas of blossoms and dried fruit dominate, with subtle undertones of flint and earth. On the palate it has elegant opulence in a sleek body, finished with a touch of smoke and spice.

