



2022 GEWURZTRAMINER 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

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

Vintage 2022 brought excellent ripeness across all varieties, with aromas of ripe fruit and spices. Limited rainfall kept the grapes healthy, and two timely storms in June and August saved the vintage, despite some hail. Hot, sunny days led to early harvest on August 29th, while cool nights preserved the grapes' fruity and floral character. The wines are warm, generous, and expressive.

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

In the glass, this intense yellow-gold Gewurztraminer 2022 stands out. It has powerful aromas that transport us to Asia, with expressive notes of lychee and passion fruit. On the palate, the wine is strong. A distinctive finish adds a gastronomic quality, with a touch of sweetness enhancing its length.

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:	13.5%
Total Acidity:	3.66 g/L
Residual Sugar:	16 g/L