



2024 RIESLING, 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 Riesling is grown from 30-year-old vines rooted in granitic, chalky-clay soil. After gentle pressing, the must is fermented at low temperature in stainless-steel tanks and malolactic conversion is avoided. This bone-dry Riesling delivers freshness, frutiness and structure with excellent aging potential.

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

A mild, wet winter replenished groundwater, followed by a cool spring that delayed budbreak but ensured steady growth. Summer alternated between warm, sunny spells and timely rains, preserving freshness and slowing ripening. September's clear days and cool nights delivered perfect harvest conditions. The Rieslings show vibrant acidity, crystalline purity, and finely etched aromatics—combining tension and elegance with promising aging potential.

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

Pale yellow with vibrant green reflections, this wine highlights its youth. The nose is elegant and expressive, with citrus, bergamot, and flinty notes. On the palate, it's fresh and focused, with a clean, persistent attack and a citrus-driven finish.

VINEYARD

Region:	Alsace
Appellation:	Appellation Alsace Contrôlée
Plot:	6 ha
Soil:	Granitic - chalk & clay
Age/Exposure:	20 years old East
Vine Yields:	60 hl/ha
Eco-Practices:	Sustainable
Certification:	Vegan

WINEMAKING

Varietals:	100% Riesling
Aging:	Stainless-steel tanks

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	6.4 g/L
Residual Sugar:	3.0 g/L