PIERRE SPARR®

GEWÜRZTRAMINER LATE HARVEST. 2007

Color	White
Varietal	100% Gewürztraminer
Appellation	Alsace AOC
Residual sugar	80 g/l
Alcohol content	11.75% alc/vol
Size of vineyard	6.91 acres
Location of vineyard	Sigolsheim and Turckheim
Soil	Granitic and limestone
Yield	2.06 T/a
Age of the vines	30 years
Harvest	Late October to mid-November
Vinification	Traditional vinification – Alcoholic fermentation under temperature control; lees contact for 8 - 10 months; light filtration
Aging process	Stainless steel tanks
Aging potential	10 to 14 years
Tasting notes	Spicy with some exotic and rose petals flavors; extremely well balanced, expressive, and with an impressive structure, this terrific sweet wine is built into a remarkable intensity frame
Food pairing	Dessert wine, perfect with rich spicy food: Thai and Indian cuisine

W.J. Deutsch & Sons, Ltd.
fine wine merchants

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