

PIERRE SPARR®

GEWÜRZTRAMINER SÉLECTION DE GRAINS NOBLES. 1998

Color	White
Varietal	100% Gewürztraminer
Appellation	Alsace AOC
Residual sugar	108.4 g/l
Alcohol content	13.41% alc/vol
Size of vineyard	3.34 acres
Location of vineyard	Turckheim
Soil	Granite
Yield	0.8 T/a
Age of the vines	30 years
Harvest	Between November 8th and 15th; the selection is made berry after berry to have a full concentration
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; lees contact for 8 - 10 months; light filtration
Aging process	Stainless steel tanks
Aging potential	15 to 18 years
Tasting notes	Amber color due to surmaturation and also to the maceration of the grapes before the pressing; candied fruits, quince and honey aromas; rich, mellow with some acidity bringing a good balance; exotic fruits, cooked apple honey flavors; very good length
Food pairing	Very rich dishes; marvellous with Asian food and strong cheeses

