

PIERRE SPARR®

RIESLING ALTENBOURG. 2003

Color	White
Varietal	100% Riesling
Appellation	Alsace AOC
Residual sugar	10 g/l
Alcohol content	13% alc/vol
Size of vineyard	4.2 acres
Location of vineyard	Sigolsheim
Soil	Limestone
Yield	3.05 T/a
Age of the vines	35 years
Harvest	Third week in October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; lees contact for 8 - 10 months; light filtration
Aging process	Stainless steel tanks
Aging potential	7 to 10 years
Tasting notes	Ample ripe fruit of apple and lime is emerging, with a hint of minerals; lifted citrus, lively acidity, this wine is rich, full bodied, great length, which finishes extremely elegant
Food pairing	Seafood, pork dishes, veal and the famous Choucroute d'Alsace!

