

PIERRE SPARR®

GEWÜRZTRAMINER MAMBOURG. 2007

Color	White
Varietal	100% Gewürztraminer
Appellation	Alsace Grand Cru AOC
Residual sugar	16.7 g/l
Alcohol content	13.85% alc/vol
Size of vineyard	4.94 acres
Location of vineyard	Sigolsheim
Soil	Limestone, chalk and clay
Yield	3.23 T/a
Age of the vines	38 years
Harvest	Third week in October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; lees contact for 8 - 10 months; light filtration
Aging process	Oak casks
Aging potential	6 to 9 years
Tasting notes	Low yields resulted in a ripe, intense nose of rose petals, lychee nuts; reveals richness, complexity and length with lively acidity on the palate
Food pairing	Outstanding with spicy dishes, strong cheeses and desserts

