

PIERRE SPARR®

RIESLING MAMBOURG. 2002

Color	White
Varietal	100% Riesling
Appellation	Alsace Grand Cru AOC
Residual sugar	11.1 g/l
Alcohol content	13% alc/vol
Size of vineyard	2.22 acres
Location of vineyard	Sigolsheim
Soil	Limestone, chalk and clay
Yield	2.76 T/a
Age of the vines	20 years
Harvest	Third week of October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; lees contact for 8 - 10 months; light filtration
Aging process	Stainless steel tanks
Aging potential	6 to 10 years
Tasting notes	Pear, stony, grilled almond aromas; rich, complex, with a good length; well-balanced wine with a mineral end
Food pairing	Seafood and shellfish

