

PIERRE SPARR®

RIESLING SCHOENENBOURG. 2003

Color	White
Varietal	100% Riesling
Appellation	Alsace Grand Cru AOC
Residual sugar	5.69 g/l
Alcohol content	12.9% alc/vol
Size of vineyard	3.83 acres
Location of vineyard	Riquewihr and Zellenberg
Soil	Limestone, chalk and clay
Yield	2.94 T/a
Age of the vines	25 years
Harvest	Third week of October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; no malolactic
Aging process	Stainless steel tanks Every tank is separately vinified and blended before the bottling
Aging potential	7 to 12 years
Tasting notes	Ripe, opulent nose; rich, earthy, bold flavors with a splendid austerity and mineral depth; shows some signs of development; dense and concentrated, great flavors structured in a lively acidity
Food pairing	Seafood, pork dishes; perfect with several Alsatian dishes: oignon, quiche and choucroute

