

# PIERRE SPARR®

## GEWÜRZTRAMINER RÉSERVE. 2006

<b>Color</b>	White
<b>Varietal</b>	100% Gewürztraminer
<b>Appellation</b>	Alsace AOC
<b>Residual sugar</b>	10.6 g/l
<b>Alcohol content</b>	13.6% alc/vol
<b>Size of vineyard</b>	54.4 acres
<b>Location of vineyard</b>	From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin)
<b>Soil</b>	Granite, limestone, gneiss, chalk and clay
<b>Yield</b>	4.47 T/a
<b>Age of the vines</b>	28 years
<b>Harvest</b>	Mid-October
<b>Vinification</b>	Traditional vinification - Alcoholic fermentation under temperature control
<b>Aging process</b>	Maturing on lees (yeasts autolysis)
<b>Aging potential</b>	4 to 6 years
<b>Tasting notes</b>	Like smelling a bouquet of roses and exotic fruits as spices aromas; this rich, fleshy semi-dry white has flavors, along with depth and persistence and a lasting finish
<b>Food pairing</b>	Aperitif, rich spicy dishes, duck and turkey, Asian food, strong cheeses and desserts

