

PIERRE SPARR®

GEWÜRZTRAMINER RÉSERVE. 2007

Color	White
Varietal	100% Gewürztraminer
Appellation	Alsace AOC
Residual sugar	10.3 g/l
Alcohol content	13.7% alc/vol
Size of vineyard	54.4 acres
Location of vineyard	From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin)
Soil	Granite, limestone, gneiss, chalk and clay
Yield	4.47 T/a
Age of the vines	28 years
Harvest	Mid-October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control
Aging process	Maturing on lees (yeasts autolysis)
Aging potential	4 to 6 years
Tasting notes	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
Food pairing	Aperitif, rich spicy dishes, duck and turkey, Asian food, strong cheeses and desserts

