

PIERRE SPARR®

PINOT BLANC RÉSERVE. 2008

Color	White
Varietal	100% Pinot Blanc
Appellation	Alsace AOC
Residual sugar	7.2 g/l
Alcohol content	11.75% alc/vol
Size of vineyard	94 acres
Location of vineyard	From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin) - 50 miles North to South
Soil	Granite, limestone, gneiss, chalk and clay
Yield	4.41 T/a
Age of the vines	26 years
Harvest	Early to Mid-September
Vinification	Traditional vinification - Alcoholic fermentation under temperature control
Aging process	Stainless steel tanks
Aging potential	2 to 4 years
Tasting notes	An easygoing thirst quenching wine which reveals green apple and white flowers aromas; concentrated, dry, with a fresh citric acidity which balanced so well with all this fruit
Food pairing	Shellfish, grilled seafood and chicken or sausages, pasta dishes, salads and any light cuisine

