

# PIERRE SPARR®

## PINOT GRIS RÉSERVE. 2006

<b>Color</b>	White
<b>Varietal</b>	100% Pinot Gris
<b>Appellation</b>	Alsace AOC
<b>Residual sugar</b>	11.9 g/l
<b>Alcohol content</b>	13.4% alc/vol
<b>Size of vineyard</b>	39.54 acres
<b>Location of vineyard</b>	From Thann to Kintzheim
<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>	Third week of October
<b>Vinification</b>	Traditional vinification - Alcoholic fermentation under temperature control
<b>Aging process</b>	Stainless steel tanks
<b>Aging potential</b>	3 to 5 years
<b>Tasting notes</b>	Aromas of pear, peach, quince, honey, which offers a rich texture, excellent depth of fruit with an appealing finish; perfectly well balanced!
<b>Food pairing</b>	The food wine by excellence! The most versatile wine to enjoy with light to rich dishes, including some spices; excellent as an aperitif!

