

PIERRE SPARR®

PINOT GRIS RÉSERVE. 2008

Color	White
Varietal	100% Pinot Gris
Appellation	Alsace AOC
Residual sugar	8.7 g/l
Alcohol content	13.15% alc/vol
Size of vineyard	39.54 acres
Location of vineyard	From Thann to Kintzheim
Soil	Granite, limestone, gneiss, chalk and clay
Yield	4.47 T/a
Age of the vines	28 years
Harvest	Third week of October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control
Aging process	Stainless steel tanks
Aging potential	3 to 5 years
Tasting notes	Aromas of pear, peach, quince, honey, which offers a rich texture, excellent depth of fruit with an appealing finish; perfectly well balanced!
Food pairing	The food wine by excellence! The most versatile wine to enjoy with light to rich dishes, including some spices; excellent as an aperitif!

