

# PIERRE SPARR®

## RIESLING RÉSERVE. 2007

<b>Color</b>	White
<b>Varietal</b>	100% Riesling
<b>Appellation</b>	Alsace AOC
<b>Residual sugar</b>	5.7 g/l
<b>Alcohol content</b>	12.05% alc/vol
<b>Size of vineyard</b>	56.83 acres
<b>Location of vineyard</b>	Sigolsheim and from Thann (Haut-Rhin) to Kintzheim (Bas-Rhin)
<b>Soil</b>	Granite, limestone, gneiss, chalk and clay
<b>Yield</b>	4.41 T/a
<b>Age of the vines</b>	26 years
<b>Harvest</b>	Mid to End-September
<b>Vinification</b>	Traditional vinification - Alcoholic fermentation under temperature control
<b>Aging process</b>	Stainless steel tanks
<b>Aging potential</b>	3 to 6 years
<b>Tasting notes</b>	Outstanding ripeness of fruit, mostly green apple, spicy pear, lime, this dry white wine is medium bodied, well crafted, with reminiscent of white fruits, mineral and a fresh acidity on the finish
<b>Food pairing</b>	Seafood, pork dishes and several Alsatian dishes: oignon tart, quiche and choucroute

