

# PIERRE SPARR®

## GEWÜRZTRAMINER SÉLECTION. 2007

<b>Color</b>	White
<b>Varietal</b>	100% Gewürztraminer
<b>Appellation</b>	Alsace AOC
<b>Residual sugar</b>	4.9 g/l
<b>Alcohol content</b>	13.7% alc/vol
<b>Size of vineyard</b>	45.71 acres
<b>Location of vineyard</b>	From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin) - 50 miles North to South
<b>Soil</b>	Granite, limestone, gneiss, chalk and clay
<b>Yield</b>	4.58 T/a
<b>Age of the vines</b>	27 years
<b>Harvest</b>	Mid-October
<b>Vinification</b>	Traditional vinification - Alcoholic fermentation under temperature control; no malolactic
<b>Aging process</b>	Stainless steel tanks
<b>Aging potential</b>	3 to 4 years
<b>Tasting notes</b>	Distinctive aromas of roses, exotic fruits and lychee nuts, with a hint of spice; it is a semi-dry, medium bodied wine, expressive fruits on the palate and attractive by its elegance
<b>Food pairing</b>	Aperitif, turkey dishes, Asian food and cheese

