

PIERRE SPARR®

PINOT GRIS SÉLECTION. 2007

Color	White
Varietal	100% Pinot Gris
Appellation	Alsace AOC
Residual sugar	5.6 g/l
Alcohol content	12.95% alc/vol
Size of vineyard	34.60 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	28 years
Harvest	Mid-October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control; no malolactic
Aging process	Stainless steel tanks
Aging potential	2 to 4 years
Tasting notes	Almond paste and toasted nuts can be found in this otherwise pear-flavored wine; dry, fresh, with a pleasant acidity level, it reveals good richness and breadth
Food pairing	Outstanding with seafood, white meat, pasta dishes and Asian food

