

PIERRE SPARR®

RIESLING SÉLECTION. 2008

Color	White
Varietal	100% Riesling
Appellation	Alsace AOC
Residual sugar	4.2 g/l
Alcohol content	11.8% alc/vol
Size of vineyard	71.66 acres
Location of vineyard	From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin)
Soil	Granite, limestone, gneiss, chalk and clay
Yield	4.70 T/a
Age of the vines	24 years
Harvest	Early October
Vinification	Traditional vinification - Alcoholic fermentation under temperature control
Aging process	Stainless steel tanks
Aging potential	3 to 5 years
Tasting notes	Green apple and citrus fruits flavors in this well balanced, dry, clean and medium bodied wine; it reveals a fresh acidity, with good intensity to wrap up perfectly well the palate
Food pairing	Seafood, pork dishes, several Alsatian dishes: onion tart, quiche and choucroute

