

# PIERRE SPARR®

## PINOT NOIR RED SILK. 2006

<b>Color</b>	Red
<b>Varietal</b>	100% Pinot Noir
<b>Appellation</b>	Alsace AOC
<b>Alcohol content</b>	12.7% alc/vol
<b>Size of vineyard</b>	29.65 acres
<b>Location of vineyard</b>	From Guebwiller to Kintzheim
<b>Soil</b>	Limestone, gneiss, chalk and clay
<b>Yield</b>	3.52 T/a
<b>Age of the vines</b>	18 years
<b>Harvest</b>	Mid-October
<b>Vinification</b>	Destemming of grapes, then 2 weeks of maceration, smooth pressing of the grapes with a drastic juice selection; malolactic fermentation and maturing in oak casks for 6 to 8 months
<b>Aging process</b>	Stainless steel tanks and oak casks
<b>Aging potential</b>	3 to 5 years
<b>Tasting notes</b>	Pure forward red berries nose, mostly raspberries and cherries, soft and supple tannins, which provides an excellent medium bodied structure to hold all the flavors in a good frame
<b>Food pairing</b>	White and red meats, game, poultry, smooth cheeses and pasta dishes

