

# PIERRE SPARR®

## GEWÜRZTRAMINER RÉSERVE. 2009

<b>Color</b>	White
<b>Varietal</b>	100% Gewürztraminer
<b>Appellation</b>	Alsace AOC
<b>Residual sugar</b>	10.7 g/l
<b>Alcohol content</b>	13.8% alc/vol
<b>Size of vineyard</b>	54.4 acres
<b>Location of vineyard</b>	From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin)
<b>Soil</b>	Granite, limestone, gneiss, chalk and clay
<b>Yield</b>	4.47 T/a
<b>Age of the vines</b>	28 years
<b>Harvest</b>	Mid-October
<b>Vinification</b>	Traditional vinification - Alcoholic fermentation under temperature control
<b>Aging process</b>	Maturing on lees (yeasts autolysis)
<b>Aging potential</b>	4 to 6 years
<b>Appearance</b>	Bright yellow
<b>Nose</b>	Opulent aromas of rosewood orange peel, followed with licorice and oriental aromas
<b>Palate</b>	Full body with a touch of minerality and delicate acidity
<b>Food pairing</b>	Munster cheese, sweet-sour Asian dishes, caramelized pumpkin, Tajine with Arab Couscous

