

# PIERRE SPARR®

## RIESLING SÉLECTION. 2009

<b>Color</b>	White
<b>Varietal</b>	100% Riesling
<b>Appellation</b>	Alsace AOC
<b>Residual sugar</b>	3 g/l
<b>Alcohol content</b>	11.8% alc/vol
<b>Size of vineyard</b>	71.66 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>	4.70 T/a
<b>Age of the vines</b>	24 years
<b>Harvest</b>	Early October
<b>Vinification</b>	Traditional vinification - Alcoholic fermentation under temperature control
<b>Aging process</b>	Stainless steel tanks
<b>Aging potential</b>	3 to 5 years
<b>Appearance</b>	Pale yellow with green highlights
<b>Nose</b>	Aromas of lemon peels and green apples, followed by a slight aroma of banana
<b>Palate</b>	Smooth well balanced with soft acidity
<b>Food pairing</b>	Chop-suey salmon fillet on fennel sauce, chard-casserole, shellfish, light fish terrine, aperitif

