

MAISON PIERRE SPARR SUCESSEURS **Gewurztraminer**

Appellation
AOC

Vineyard's size
18,50 hectares

Vineyard's location
From Thann (Haut-Rhin) to Kintzheim (Bas-Rhin) 50 miles North to South.

Soil
granitic- limestone- gneiss- chalk & clay

Grape variety
100% Gewurztraminer

Yield
78 hectoliters/hectare

Vinification
Traditionnal vinification : alcoholic fermentation under temperature control, no malo-lactic.

Aging process
Stainless steel tanks

Aging potential
3 to 4 years

Harvest
mid october

Age of the vines
27 years

Description
distinctive aromas of roses and lychee nuts, with a hint of spice; it is a semi-dry, medium bodied wine, expressive fruits on the palate and attractive by its elegancy.

Food pairing
aperitif, turkey dishes, asian & asian-fusion food, cheese.

Analysis :
* Total acidity: 3.32 g/l
* PH : 3.60
* Résidual sugar : 7.1 g/l
* Alcohol vol. : 13.67% alc./vol.
* EAN codes : 3 26353 0020802
* UPC codes : 0 97871 001632

SEE REVIEWS ON NEXT PAGE

Pierre Sparr Gewurztraminer 2016

Rated 88, Steve Thurlow , WineAlign, June 07, 2018

"2016 is a good vintage of this is a popular gewurz from Alsace. Expect aromas of apricot and lychee with orange blossom plus some lemon marmalade notes. The palate is rich and powerfully flavoured with the fruit balanced by soft acidity. It is a little sweet but there is lots of flavour and it finishes dry. Good focus and good to very good length. Try with mildly spicy Asian cuisine."

Pierre Sparr 2015 Gewurtztraminer

Rated 88, David Lawrason, Toronto Life, May 19, 2017

"From Alsace, the homeland of the perfumed gewurztraminer grape, comes a classic interpretation of the wine, offering intense lychee nut, lavender and ginger aromas. It's full-bodied, vaguely sweet and a bit soft with warmth and spice on the finish. Chill well before serving."