

MAISON PIERRE SPARR SUCESSEURS **2015 Grand Cru Schoenenbourg Riesling**

Winemaker's Notes

In bright yellow this 2015th Riesling Schoenenbourg sparkles in the glass. At the nose, the epicure discovers fruity and delicious aromas of lemon peel, discreet notes of pear and flower of lime tree. In the palate, the first mineral notes of the 2015 vintage already get free. Dry wine, with a beautiful sharpness and freshness. Some mature notes follow and form with the long mineral and aromatic finale the perfect conclusion of a charismatic Alsatian Riesling. Its future and potential are drawn well. It is a gastronomic wine which will open up coming years.

Food pairing : tureen of the crustacean; Asian as well as Indian dishes, spicy with curry; Tajine of the lamb with lemon.

Technical Data

Varietal: 100% Riesling
Total acidity: 6.38 g/L
Residual Sugar: 32.93 g/L
Alcohol: 13.0%
Region: Alsace

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Pierre Sparr Grand Cru Schoenenbourg Riesling 2015

Rated 92, Anne Krebiehl MW , Wine Enthusiast, December 1, 2017

"A fresh orange note dominates the nose of this exuberantly fruity wine. The palate is a fruity little number of more soft orange with hints of quince and pear peel, giving a tangy, textured and slightly earthy edge. The merest touch of residual sugar bolsters the fruit notes and adds extra playfulness. The finish is dry and zesty."

Available through Vintages +664995