



TRADITION PINOT NOIR 2016



HISTORY

Pierre and Charles Sparr, established in the heart of the Alsatian vineyards, invite you to discover their fine wines of Alsace. In keeping with the family custom of excellence, the wines are best described by their subtle expression characteristic of the grapes of the Alsatian land. Pierre and Charles Sparr belong to the 11th and 12th generations of winegrowers of the family Sparr. They perpetuate the family traditions, faithful to the spirit that has guided past generations. Their production reflects their well-known expertise and family passion for excellent wines.

REGION

Alsace, France

VARIETAL

100% Pinot Noir

VINEYARDS

This wine of AOC Alsace is made from grapes grown on parcels with precisely stipulated boundaries, based on historical growing areas. Organic farming with plowing and stimulation of the natural defense of the vines. The grape variety (of 100% of that varietal) typically appears on the label. AOC Alsace represents 74% of the region's wine production, of which 92% are white wines.

WINEMAKER

Pierre Sparr

WINEMAKING

Handpicked healthy grapes at the right maturity. After 10 days skin contact the grapes are pressed slowly during 4 to 6 hours with sharing of the different qualities of juices. Slow finish of the alcoholic fermentation under temperature control, by the natural local yeast. Aging on the fine yeast handed on surface regularly. Light filtration before bottling in spring and summer. 100% Malolactic fermentation done.

VINTAGE

The vintage 2016 is qualitative, finally we have a normal level in terms of volumes after 3 years of low yield. We had to manage the differences of maturity, in spite of the good climatic conditions and the perfect sanitary condition of the berries. This allowed us to produce typical wines, very aromatic with a beautiful freshness.

TASTING NOTES

This wine has a ruby robe, clear and bright. Aromatics of red berries bouquet notes (cherry, griotte cherry). The suppleness of tannins goes perfectly well with a touch of freshness to make it a tender and harmonious wine. Perfect with grills in summer, paella, white meats, sausages and cheeses.

TECHNICAL INFORMATION

Total Acidity: 3.12 g/l
Residual Sugar: 3.5 g/l
Alcohol: 12.58%