



TRADITION RIESLING 2017



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% Riesling

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 are pressed slowly during 4 to 6 hours with sharing of the different qualities of juices. Slow alcoholic fermentation of a clear grape juice 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.

VINTAGE

The harvest 2017 were very different in volume. We have had to deal with tricky weather conditions, we had a little frost and hail in spring and small flowering for Gewurztraminer justifying a low yield. Harvest arrived at good maturity with a beautiful concentration. "The sanitary state" of the berries allowed us to produce wines with good quality, very aromatics, fresh and crisp.

TASTING NOTES

Dry, racy, delicately fruity, this wine offers a bouquet of a great finesse with shades of citrus fruits, but also floral and mineral notes. This gastronomic wine is perfect with shellfish, fishes, white meats, cheeses and of course Alsace dishes.

TECHNICAL INFORMATION

Total Acidity: 5.01 g/l
Residual Sugar: 3.9 g/l
Alcohol: 12.31%