



CHARLES SPARR RIESLING TRADITION

SKU: FRDCSR

The Sparr family have been making wine in Alsace for almost 400 years, and current winemaker Charles is the twelfth generation, having done his first vintage in 2010. He studied oenology in Burgundy and Napa, and has a great passion for terroir. Situated in the heart of Alsace their 30 hectares of vineyards covers various stretches of slopes from Riquewihr to Sigolsheim and Turckheim, with fantastic Grand Cru vineyards in areas including Schoenenbourg and Mambourg. They have been practising organic since 2010.

The grapes for this cuvee come from south-facing vineyards with clay-limestone soils. Charles ensures low yields for optimum concentration, and all the grapes are hand harvested.

The wine undergoes a slow fermentation of around 3 months, which brings surprising complexity for such an affordable Riesling. It is then aged on its lees until March the following year, giving texture which helps balance the grapes high natural acidity.

Grape Varieties: 100% Riesling.

Farming Practices: Practising Organic

Tasting Notes: Bright clean nose with green apple, a hint of mineral notes which end up into citrus fruit. Mouth feel, crisp & lively which ends with exotic ripe notes of pineapple.

Food Match: Goes well with crevettes, clams, choucroute and vietnamese dishes.

Sugar Level: 8.60g/l

Closure: Synthetic Cork

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