DOMAINE
AMELIE & CHARLES SPARR
DEPUIS 1887
ALSACE - FRANCE

Designation	AOP Alsace
Vintage	2022
Varietal	Pinot Gris
Denomination	Sensation
Vineyard	
Location	Turckheim, Sigolsheim
Soil structure	Granitic, Limestone
Climate	Semi-continental
Analyzes	
Total acidity (H2SO4)	3,54 g/l
Tartric acid	5.4 g/l
pH	3,67
Residual sugar	0.85 g/l
Alcoholic	14 % vol.
Grape harvesting	Manual, pneumatique presses with load in whole grapes
Winemaking	Traditional with native yeasts, matured in stainless steel tank Certified Ecocert wine
Tasting	
Visual	Pale yellow
Olfactory	Toasted bread, white flavors, peach
Gustatory	Well rounded, harmonious
Serving temperature	Between 6 and 8°C
Aging time	Up to 8 years
Indication of sweetness	1/5
Food and wine pairing	Pork meats, White meats, Tajines, Fish with sauce.
Recipe Ideas	• Foie Gras Sushi's • Potatoes Soufflé with old comté cheese • Simmered Scampi with saffron • Veal Curry with coconut fragrance • Walnuts Tart, caramel sauce with salted butter