DOMAINE
AMELIE & CHARLES SPARR
DEPUIS 1887
ALSACE - FRANCE

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| **Designation** | AOC Alsace Grand Cru Schoenenbourg |
| **Vintage** | 2020 |
| **Varietal** | Riesling |
| **Denomination** | Révélation |
| **Vineyard** | |
| **Location** | Riquewihr & Zellenberg |
| **Soil structure** | Gypsum, Muschelkalk, Keuper, Sandstone |
| **Climate** | Semi-continental |
| **Altitude** | 380 meters |
| **Age of the vines** | 60 years |
| **Analyzes** | |
| **Total acidity (H2SO4)** | 4,06 g/l |
| **Tartric acid** | 6,2 g/l |
| **pH** | 3,32 |
| **Residual sugar** | 1 g/l |
| **Alcoholic** | 13,00 % vol. |
| **Grape harvesting** | Manual, pneumatique presses with load in whole grapes, aging on the fine lees |
| **Winemaking** | Traditional with native yeast, matured stainless steel tank<br>Certified Ecocert wine |
| **Tasting** | |
| **Visual** | Gold yellow |
| **Olfactory** | Fine, aromas of violet flower and lemon |
| **Gustatory** | Dry, powerful, mineral, lovely balance, nice bitter tasting, with note of citrus |
| **Serving temperature** | Between 8 and 10°C |
| **Aging time** | Up to 15 years |
| **Indication of sweetness** | 0/5 |
| **Food and wine pairing** | Food from the sea, salmon, sushi |
| **Recipe Ideas** | • Lobster Maki, avocado and sesame<br>• Sea Cocktail with clementines<br>• Scallops with almond sauce, mashed sweet potatoes |