

# DOMAINE AMELIE & CHARLES SPARR Riesling 'Sentiment' 2018

01

**Provenance:** Turkheim, Sigolsheim, Riquewihr, Alsace **Grape Variety:** 100% Riesling

02

#### 03

**Pairing:** Fish, shellfish, and white meat <sup>04</sup> Serving:

Temperature: 6-8°C



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### Vineyard Cultivation:

Domaine Sparr is the combination of two incredibly experienced Alsatian wine families, with the Sparr family being in Alsace since 1634, Charles is the 12th generation. Since the union of Amélie and Charles, these two young vignerons have strived to bring to life a range of Alsace wine 100% biodynamic. Continuing to expand and purchase vineyards from both sides of the family, in 2013 they realised their dream and launched their eponymous winery. First selling all grapes to negociants until they found the courage to bottle under their own label in 2017.



### Vinification:

Manual, pneumatic presses with load in whole grapes. Traditional with native yeasts, matured in stainless steel tank. Once vinified, the wines age for eight to ten months.



#### **Tasting Notes:**

Full of very ripe citrus (including pomelo and bergamot) and pineapple. This is a generous and beautifully proportioned Alsace dry riesling with a wonderful balance of depth and freshness. From biodynamically grown grapes with Demeter certification. Drink or hold. 92 points, James Suckling.



Soil Type: Granitic, Limestone, Clay

Method: Sustainable, Biodynamic



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