



VINS D'ALSACE

Pinot Noir Vieilles Vignes 2018

AOC Alsace, Alsace, France

Goumand and fruity!

THE VINTAGE

The exceptional 2018 vintage will be remembered as much for its unusual weather as the care deployed in choosing the best harvest dates.

For the first time in Sipp Mack's history, our harvest began in August with the Crémant grapes and finished 5 weeks later with the grapes for our late harvest wines! Patience was important as we micromanaged harvest dates to insure the best grape quality. The challenge was successfully met and the resulting wines are pure, refreshing and beautifully balanced.

TERROIR

calcareous clay soil

WINEMAKING

Harvested at perfect ripeness, our Pinot Noir grapes are destemmed immediately then cold macerated for a few days. The first juices and the end of each press are kept separately after fermenting about 10 days.

AGEING

The final Pinot Noir Vieilles Vignes blend is 20% 2 year old oak barrel and 80% stainless steel tanks. The wine is bottled in late September.

VARIETAL

Pinot Noir 100%

13.5 % VOL.

TECHNICAL DATA

pH: 3.8

Tartaric acidity: 4.4 g/l

SERVING

Can be aged 3-5 years. Keep on side between 10-15°C. Ideal serving temperature is between 12-15°C.

TASTING

Bright red robe. Open nose with sour strawberry notes. Fruity mouth with smooth tannins. Long and aromatic finish. Excellent with red meats and cheese.

REVIEWS AND AWARDS



88/100

"The nose of this wine is shy but faint notes of black cherry escape. The palate then presents rounded, full but fresh red and black cherry notes on a ripe but slender body. The finish is dry and juicy."

Anne Kriebel, Wine Enthusiast, 01/02/2020

