



VINS D'ALSACE



Gewurztraminer Vendanges Tardives 2018 75cl

AOC Alsace, Alsace, France

Rich, ample Gewurztraminer !

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 ensure the best grape quality. The challenge was successfully met, and the resulting wines are pure, refreshing and beautifully balanced.

TERROIR

calcareous clay soil

HARVEST

Harvested on September 28 and 29, 2017

13.5 % VOL.

TECHNICAL DATA

Residual Sugar: 98 g/l

pH: 4

Tartaric acidity: 5.1 g/l

SERVING

Keep on the side between 10-15°C. Ideally serving between 8-10°C.

AGEING POTENTIAL

Over 15 years

TASTING

A beautiful Gewurztraminer with roses and exotic notes. Full body and round textured with smoky power in the long finish.

Brilliant with foie gras or a honey-based dessert.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

94/100

"Quite a raisiny nose for this grape, but on the palate, the exotic personality of Gewurztraminer shows through, also rose petals. Full body and round textured with smoky power in the long finish"

James Suckling, James Suckling, 01/06/2022

JAMES SUCKLING.COM

94/100

"Le Nez présente des notes de raisins confits. La bouche est exotique et florale avec de la rose. La finale minérale est riche et longue."

James Suckling, James Suckling, 01/06/2022

