



VINS D'ALSACE

Riesling Tradition 2018

AOC Alsace, Alsace, France

Fresh, varietal character!

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

alluvial over calcareous-sandstone

VARIETAL

Riesling 100%

13.5% % VOL.

TECHNICAL DATA

Residual Sugar: 2.9 g/l

pH: 3.2

Tartaric acidity: 5.9 g/l

SERVING

Can be aged 3-5 years. Keep on side between 10-15°C. Ideal serving temperature is between 8-10°C.

AGEING POTENTIAL

5 years

TASTING

Fresh light Riesling with mango and passion fruit notes. The mouth is crisp and pure with an elegant finish. Easy to drink with shrimp and grilled fish but also very well matched with fresh goat cheese.

REVIEWS AND AWARDS



89/100

"A very shy nose gives a mere glint of something tropical, like mango or passion fruit. The palate adds a pithy edge and gentle concentration, framing the fruit with freshness. It finishes dry and bright"

Anne Krebühl, Wine Enthusiast, 01/06/0020

