



VINS D'ALSACE



Gewurztraminer Vendanges Tardives 2017 50cl

AOC Alsace, Alsace, France

Concentrated, rich Gewurztraminer !

THE VINTAGE

A very early harvest with excellent quality and small yields characterize the 2017 vintage. Following a late spring freeze, the volumes were significantly reduced compared to the 2016 harvest. Excellent weather conditions throughout the summer encouraged full ripeness and the development of ideal acidities needed to create outstanding Alsace wines. Harvest of absolutely perfect grapes began the first week of Sept. In the cellar a few months later, the wines show fabulous, aromatic personalities already. The 2017 vintage will age well so we suggest picking up extra bottles for aging and enjoying in a couple of years.

TERROIR

Essentially calcareous-clay

HARVEST

Harvested on September 28 and 29, 2017

VARIETAL

Gewürztraminer 100%

13 % VOL.

TECHNICAL DATA

Residual Sugar: 108 g/l

pH: 4

Tartaric acidity: 5.3 g/l

SERVING

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

AGEING POTENTIAL

Over 15 years

TASTING

Very lush and exotic, this is a full-throttle late-harvest Gewurztraminer. Full body, round textured with a rich and not too sweet palate and a lively finish.

Brilliant with foie gras or a honey-based dessert.

REVIEWS AND AWARDS

[JAMESUCKLING.COM](https://www.jamesuckling.com)

93/100

"Very lush and exotic, this is a full-throttle late-harvest gewurztraminer that cries "Here I am!" Not too sweet, tough, and that makes it a good candidate for foie gras or blue cheese. From organically grown grapes."

James Suckling, James Suckling, 01/07/2020

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