



VINS D'ALSACE

Mick Mack 2022

AOC Alsace, Alsace, France

5 varietals, harmonious, friendly

THE VINTAGE

After a dry winter and an early spring, May was unpredictable, extending the flowering period. In June, a violent storm was followed by over two months of intense drought, putting the vines under severe stress, before timely rains arrived just before the harvest. The harvest started on August 29th under scorching heat and concluded on September 23rd. Finally, on October 27th, we were fortunate to harvest superb Gewurztraminer and Pinot Gris for late harvests under the autumn sun.

TERROIR

Clay-limestone soil, 200 m altitude, vines under 40 years old. Organic farming.

WINEMAKING

Subtle marriage of Riesling, Sylvaner, Pinot Blanc, Pinot Gris and Muscat
Hand-harvested, 3.5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards.

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 3.8 g/l

pH: 3.3

Tartaric acidity: 5.2 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C.
Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL




3 to 5 years

TASTING

Open nose with floral and citrus notes, a fairly direct and broad attack, fruity mouth



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

