



VINS D'ALSACE

## Mick Mack 2022

AOC Alsace, Alsace, France

A little bit of Sipp, a little bit of Mack and you have Mick Mack!

### PRESENTATION

A dry, pleasant blend of Riesling, Sylvaner, Pinot Blanc, Pinot Gris et Muscat made to savor in all simplicity !

### THE VINTAGE

Strength and determination: two words that describe the 2022 Alsace growing season perfectly. Challenges included heavy frost during spring, hailstorms in June and severe drought in the summer. The talents of our vineyard team paid off and we harvested perfect grapes beginning August 26. In the cellar, the vintage is promising. The wines have lovely acidities, intense aromas and the beautiful typicity of their terroir.

### TERROIR

calcareous clay soil

12.5 % VOL.

Contains sulphites.

### TECHNICAL DATA

Residual Sugar: 3.8 g/l

pH: 3.3

Tartaric acidity: 5.2 g/l

### SERVING

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

### TASTING

A lovely, flowers and citrus-scented lightness governs nose and palate. This wine is refreshing and dry. Perfect with cold or warm buffets, quiches and goat cheese.

