

Sipp Mack

VINS D'ALSACE



Gewurztraminer Tradition 2022

AOC Alsace, Alsace, France

A floral and delicate Gewurztraminer!

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

VARIETAL

Gewürztraminer 100%

14 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 20 g/l

pH: 3.5

Tartaric acidity: 4.1 g/l

SERVING

Can be kept between 3 and 5 years. The ideal serving temperature is 8-10°C.

TASTING

This wine is rich and gourmand with intense notes of exotic fruits on the nose. The palate is fresh, fruity, and ample. Elegant sweet wine. Excellent in apéritif with spicy food and strong cheeses.



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

