

Sipp Mack

VINS D'ALSACE

Pinot Gris Tradition 2022

AOC Alsace, Alsace, France

A discretely sweet Pinot Gris!

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

Essentially calcareous-clay

VARIETAL

Pinot gris 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 11.7 g/l

pH: 3.4

Tartaric acidity: 4.5 g/l

SERVING

Can be aged 5-8 years. Store on side between 10-15°C. Ideally served between 8-10°C.

TASTING

This wine is dominated by pineapple and mineral notes on the nose. The palate is lively and fruity with a fresh and harmonious finish. Semi-dry wine.

Ideal as an aperitif but lovely with mushroom dishes, terrines, veal, and chicken as well.



FR-BIO-01
Agriculture France

Sipp Mack - Hunawihr

1 rue des Vosges, 68150 Hunawihr
Tel. +33 (0)3 89 73 61 88 - contact@sippmack.com
www.sippmack.com   

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

