

Sipp Mack

VINS D'ALSACE

Sylvaner Vieilles Vignes 2023

AOC Alsace, Alsace, France

Fresh, dry Sylvaner!

THE VINTAGE

It's been a long time since we've had such a tranquil harvest in Alsace. A dry climate, sunshine, and well-developing vines. However, grape maturity has been heterogeneous in the vineyard. The August rains made the difference. In Hunawehr, the harvest is good with healthy grapes and high concentrations.

The wines are clean, precise with great freshness. We can say that the 2023 vintage has preserved the typicity and minerality of our beautiful terroirs. Very promising!!!

TERROIR

calcareous clay soil

VARIETAL

Sylvaner 100%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 0.5 g/l

pH: 3.2

Tartaric acidity: 5.4 g/l

SERVING


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

TASTING

A lovely nose with white flowers and minerality notes. The palate is refreshing and intense with a bright acidity. Excellent with shellfish and light entrees, salad, and cream cheese.



Sipp Mack - Hunawehr

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

