



VINS D'ALSACE



Gewurztraminer Vieilles Vignes 2018

AOC Alsace, Alsace, France

A wine for gourmands!

THE VINTAGE

The exceptional 2018 vintage will be remembered as much for its unusual weather as the care deployed in choosing the best harvest dates.

For the first time in Sipp Mack's history, our harvest began in August with the Crémant grapes and finished 5 weeks later with the grapes for our late harvest wines! Patience was important as we micromanaged harvest dates to ensure the best grape quality. The challenge was successfully met, and the resulting wines are pure, refreshing, and beautifully balanced.

TERROIR

Essentially calcareous-clay

VARIETAL

Gewurztraminer 100%

13.5 % VOL.

TECHNICAL DATA

Residual Sugar: 42 g/l

pH: 3.8

Tartaric acidity: 3.6 g/l

SERVING

Store on the side between 10-15°C. Ideally served between 8-10°C.

AGEING POTENTIAL

5 to 10 years

TASTING

A typical Gewurztraminer with exotic fruit and spice notes on the nose. The palate is ample and fresh with exotic notes at the finish.

Excellent as an apéritif, with exotic dishes (curry and tajines), strong cheeses, or fruit desserts.

