



VINS D'ALSACE

Riesling Vieilles Vignes 2019

AOC Alsace, Alsace, France

Delicate wine!

THE VINTAGE

In 2019, our harvesters, bins, and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

TERROIR

calcareous clay soil

VARIETAL

Riesling 100%

13.5 ABV

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2.2 g/l

pH: 3.1

Tartaric acidity: 6.6 g/l

SERVING

Conserve wine horizontally at an ambient temperature of 10-15°C. The ideal serving temperature is 8-10°C.

TASTING

A rich and structured dry riesling with ripe citrus and fresh thyme notes. Perfect with scallops, fish in a creamy sauce, and white meats.

REVIEWS AND AWARDS

[JAMESUCKLING.COM](https://www.jamesuckling.com)

92/100

"A rich and structured dry riesling with a wide spectrum of ripe-citrus aromas, plus a note of fresh thyme. I love the crisp mineral acidity that gives this sharp contours at the long, energetic finish."

James Suckling, James Suckling



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

