



VINS D'ALSACE



AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION

## Riesling Grand Cru Rosacker 2012

AOC Alsace Grand Cru, Alsace, France

*The summit of our production!*

### THE VINTAGE

Despite chaotic weather during the beginning of the 2012 growing season, both quality and quantity were achieved! A hot, sunny summer saved the vintage. Our calcareous clay soils retained enough water for the vines during these dry months. The cool temperatures in September permitted regular, well-balanced ripening and perfect grape quality. The harvest for AOC Alsace and AOC Grand Cru started on September 25th.

### LOCATION

The Rosacker Grand Cru vineyard slopes face East-South East (260-330m).

### TERROIR

The terroir is heavy limestone and marl with light layers of sandstone.

### VARIETAL

Riesling 100%

13% % VOL.

### TECHNICAL DATA

Residual Sugar: 3.3 g/l

pH: 3.2

Tartaric acidity: 6.0 g/l

### SERVING

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

### AGEING POTENTIAL

10 to 15 years

### TASTING

An intense, complex Riesling with citrus, fresh apricot, and a touch of minerality. Marries marvelously with fine fish and white meats in creamy sauces.

### REVIEWS AND AWARDS

**Gault&Millau** 15/20

"The Rosacker soils sublime the riesling varietal character. The mineral notes in this 2012 bottle surround the fabulous floral aromas. Well balanced, a mouth watering wine."

**Gault&Millau, 01/09/2014**

**LE GUIDE  
HACHETTE  
DES VINS**

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"An intense, complex riesling with citrus, fresh apricot and a touch of minerality. A rich and persistent wine that will get even better as it ages. (Residual sugar 3,9g/l, Keep 2016/2020, Pairing : Grilled cod and a lemon cream sauce)"

**Le Guide Hachette des Vins, 01/09/2015**

### Sipp Mack - Hunawehr

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



**bettane +  
desseauve**

15.5/20

"Elegant and mineral with apricot and lemon notes. The mouth is full bodied and fresh. Well balanced and pure"

**Guide Bettane et Desseauve des vins de France, 01/09/2014**

