



VINS D'ALSACE

Riesling Lieu-dit Muhlfurst 2021

AOC Alsace, Alsace, France

Lime, bright, acidity



THE VINTAGE

Spring 2021 was very warm, leading to an early budburst in the vines. After a scare caused by frost, warm and rainy periods encouraged downy mildew (mildiou) outbreaks, requiring constant vigilance. In August, the return of good weather coincided with powdery mildew (oidium) episodes, worsening the situation and reducing yields. Fortunately, the sun returned in September and October, along with cool nights, saving the harvest. The harvest began on September 21st and ended on November 8th with the Riesling Grand Cru Osterberg.

TERROIR

Clay-limestone soil, 300 m altitude. South-facing exposure. Lieu-dit located on a hill between Hunawihr and Ribeauvillé. Organic farming.

WINEMAKING

Hand-harvested, 5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards.

VARIETAL

Riesling 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2,7 g/l

pH: 3

Tartaric acidity: 8,2 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

10 to 15 years

TASTING

Floral nose, even slightly mentholated, with aromas of luscious fruits. Full-bodied palate with a beautiful liveliness.

REVIEWS AND AWARDS






92/100

"De la mâche et de l'envergure dans ce vin aiguisé et nerveux, très droit et incisif, à l'équilibre très juste. On admire sa fraîcheur en finale et sa persistance."

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Sipp Mack - Hunawihr

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

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