

Sipp Mack

VINS D'ALSACE

Riesling Lieu-dit Muhlforst 2021

AOC Alsace, Alsace, France

An exceptional "Terroir" !

THE VINTAGE

The 2021 growing season was full of surprises! Our patience was tested over numerous periods of extremely cool temperatures, heavy rains, and a very hot late summer. These ups and downs required perseverance and keen observation to harvest at the perfect moment for each varietal and terroir. Our efforts were rewarded as the low grape yields developed into complex wines with extremely elegant acidities. The 2021 vintage is one to follow closely!

LOCATION

An exceptional terroir situated in Hunawihr. The Lieu-dit Muhlforst slopes face directly South at an altitude of 300 m.

TERROIR

The soil is deep and brown with a calcareous sandstone Terroir.

VARIETAL

Riesling 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2 g/l

pH: 3

Tartaric acidity: 8 g/l

SERVING

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

AGEING POTENTIAL

5 to 10 years

TASTING

This Riesling is intense with grapefruit and lemon flower notes. It's minerality and striking acidity will delight the amateurs of high-quality dry wines.

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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