



VINS D'ALSACE



Riesling Vieilles Vignes 2017

AOC Alsace, Alsace, France

Pure and Elegant!

THE VINTAGE

A very early harvest with excellent quality and small yields characterize the 2017 vintage. Following a late spring freeze, the volumes were significantly reduced compared to the 2016 harvest. Excellent weather conditions throughout the summer encouraged full ripeness and the development of ideal acidities needed to create outstanding Alsace wines. Harvest of perfect grapes began the first week of Sept. In the cellar a few months later, the wines show fabulous, aromatic personalities already. The 2017 vintage will age well so we suggest picking up extra bottles for aging and enjoying in a couple of years.

TERROIR

calcareous clay soil

VARIETAL

Riesling 100%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 6.2 g/l

pH: 3.1

Tartaric acidity: 7.4 g/l

SERVING

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

TASTING

The nose on this wine is shy but a floral, citrus scent escapes to appetize. The palate has zesty concentration, focus, and freshness. Yet there is a riper, gentler side, too, with aromatic hints of quince. The finish is dry, lemony, layered, and full of finesse. Perfect with grilled fish, shellfish, and white meats.

REVIEWS AND AWARDS



WINEENTHUSIAST

92/100

"The nose on this wine is shy but a floral, citrusy scent escapes to appetize. The palate has zesty concentration, focus, and freshness. Yet there is a riper, gentler side, too, with aromatic hints of quince. The finish is dry, lemony, layered, and full of finesse"

Anne Kriebel, Wine Enthusiast, 01/06/2020



Sipp Mack - Hunawehr

1 rue des Vosges, 68150 Hunawehr

Tel. +33 (0)3 89 73 61 88 - contact@sippmack.com

www.sippmack.com   

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

