

Sipp Mack

VINS D'ALSACE

Muscats Tradition 2022

AOC Alsace, Alsace, France

A fresh, aromatic, and elegant wine!

THE VINTAGE

Strength and determination: two words that describe the 2022 Alsace growing season perfectly. Challenges included heavy frost during spring, hailstorms in June, and severe drought in the summer. The talents of our vineyard team paid off and we harvested perfect grapes beginning August 26. In the cellar, the vintage is promising. The wines have lovely acidities, intense aromas, and the beautiful typicity of their terroir.

TERROIR

Dominantly calcareous-clay

VARIETALS

MUSCAT OTTONEL 90%, MUSCAT
D'ALSACE 10%

12 % % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 1 g/l

pH: 3.34

Tartaric acidity: 4.7 g/l

SERVING

Can be aged 3-5 years. Keep on side between 10-15°C. Ideal serving temperature is between 8-10°C.

TASTING

Crisp and delicate with flower notes. Elegant finish. Great with asparagus and spring dishes, as an aperitif or with goat cheeses.



FR-BIO-01
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

