



VINS D'ALSACE

Mick Mack 2020

AOC Alsace, Alsace, France

A little bit of Sipp, a little bit of Mack and you have Mick Mack!

PRESENTATION

A dry, pleasant blend of Riesling, Sylvaner, Pinot Blanc, Pinot Gris et Muscat made to savor in all simplicity !

THE VINTAGE

2020 will be remembered as a year filled with emotion, career choices, solidarity, and privileged time with family.

The warm Spring, dry summer and rainy month of August made the grapes grow and ripen quickly. Harvest started August 22nd, the most precocious harvest in the history of the Alsace wine region. Our objectives were met as we preserved ripe, rich acidities, fine aromas, and balanced sugar/ alcohol levels. Consequently, our 2020 vintage will be harmonious, aromatic with well-structured acidities.

TERROIR

calcareous clay soil

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 4 g/l

pH: 3.3

Tartaric acidity: 5.3 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

A lovely, flowers and citrus-scented lightness governs nose and palate. This wine is refreshing and dry. Perfect with cold or warm buffets, quiches and goat cheese.



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



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