

Sipp Mack

VINS D'ALSACE

Pinot Noir Vieilles Vignes 2020

AOC Alsace, Alsace, France

Gourmand and fruity!



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

VINIFICATION

Harvested at perfect ripeness, our Pinot Noir grapes are destemmed immediately then cold macerated for a few days. The first juices and the end of each press are kept separately after fermenting for about 10 days.

AGEING

The final Pinot Noir Vieilles Vignes blend is 20% 2-year-old oak barrel and 80% stainless steel tanks. The wine was bottled in late September.

VARIETALS

Pinot Noir 100%

TECHNICAL DATA

pH: 3.7

Acidity (g/l): 4.8 g/l

SPECIFICATIONS

Alcohol content: 14 % ABV

Contains sulphites.

SERVING

Keep on the side between 10-15°C. Ideally served between 12-15°C.

AGEING POTENTIAL

5 years

TASTING NOTES

The robe is intense ruby red. Subtle black cherry and blueberry notes are followed by a palate of fruity smooth tannins. Excellent with red meats and cheese.



Sipp Mack - Hunawihr - 1 rue des Vosges, 68150 Hunawihr

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

www.sippmack.com   

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



NS1EAE