



VINS D'ALSACE

Riesling Vieilles Vignes 2018

AOC Alsace, Alsace, France

Pure and Elegant!

THE VINTAGE

The exceptional 2018 vintage will be remembered as much for its unusual weather as the care deployed in choosing the best harvest dates.

For the first time in Sipp Mack's history, our harvest began in August with the Crémant grapes and finished 5 weeks later with the grapes for our late harvest wines! Patience was important as we micromanaged harvest dates to ensure the best grape quality. The challenge was successfully met, and the resulting wines are pure, refreshing and beautifully balanced.

TERROIR

calcareous clay soil

VARIETAL

Riesling 100%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 4.07 g/l

pH: 3.1

Tartaric acidity: 6.8 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 fine and elegant with white flowers notes. The palate is straight with the same notes. The finish is dry, mineral and full of finesse. Perfect with grilled fish, shellfish, and white meats.

