

Sipp Mack

VINS D'ALSACE

Riesling Vieilles Vignes 2020

AOC Alsace, Alsace, France

Delicate wine!

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

VARIETAL

Riesling 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 4.2 g/l

pH: 3.15

Tartaric acidity: 6.1 g/l

SERVING

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

TASTING

A dry Riesling full of charm with citrus notes and a beautiful minerality. Perfect with scallops, fish in a creamy sauce, and white meats.



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



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