

Sipp Mack

VINS D'ALSACE

Gewurztraminer Tradition 2020

AOC Alsace, Alsace, France

A well-balanced Gewurztraminer!

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

VARIETALS

Gewürztraminer 100%

TECHNICAL DATA

Residual Sugar: 34 g/l

pH: 3.7

Tartaric acidity: 4.2 g/l

SERVING

Can be kept between 3 and 5 years. The ideal serving temperature is 8-10°C.

TASTING

Intense notes of roses and spices fill the nose of this wine. The palate is fresh and balanced with delicate mango aromas. Excellent as an apéritif with fish and poultry tajine and strong 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.



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