

Sipp Mack

Vins d'Alsace

ALSACE

Sipp Mack Alsace Sylvaner Vieilles Vignes 2018 FR-BIO-01

AOC Alsace (Alsace), White 2018

Sipp Mack

Fresh, dry Sylvaner!

SYLVANER
VIEILLES VIGNES



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 insure the best grape quality. The challenge was successfully met and the resulting wines are pure, refreshing and beautifully balanced.

TERROIR

calcareous clay soil

VARIETALS

Sylvaner 100%

SPECIFICATIONS

Alcohol content: 13 % vol.

TECHNICAL DATA

Residual Sugar (g/l): 4.9 g/l

pH: 3.3

Acidity (g/l): 4.6 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 NOTES

A neutral nose nonetheless promises freshness, with subtle hints of pear and lemon. It's lovely, dry and pure. Excellent with shellfish and light entries, salad and cream cheese.

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.