

Sipp Mack

Vins d'Alsace

ALSACE

Sipp Mack Alsace Gewurztraminer Tradition 2016, FR-BIO-01

AOC Alsace (Alsace), White 2016

A well balanced Gewurztraminer!

GEWURZTRAMINER
TRADITION



THE VINTAGE

After a number of low yield harvests, the 2016 production was normal. Initially, cool, wet temperatures slowed the spring vegetative growth greatly. Fortunately, the weather improved but residual moisture created perfect conditions for mildew. Extra vigilance was demanded to protect the crop. An August heat wave and subsequent warm weeks until harvest created hydrique stress in some fields but the grapes eventually ripened perfectly.

Harvest began on September 20th and finished 7 weeks later.

In the cellar, a few fermentations finished more quickly than in the past. The wines are well balanced, fresh and easy to drink.

TERROIR

calcareous clay soil

VARIETALS

Gewürztraminer 100%

SPECIFICATIONS

Alcohol content: 12.5 % vol.

TECHNICAL DATA

Residual Sugar (g/l): 22.3 g/l

pH: 3.64

Acidity (g/l): 4.3 g/l

SERVING

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

TASTING NOTES

Antique rose, peach and pineapple aromas precede a Sweet palate with lovely freshness. Ideal for aperitifs and exotic dishes. Drink now to 2025.

REVIEWS AND AWARDS



89/100

Anne Kriebel, Wine Enthusiast, 01/05/2019

Sipp Mack - Vins d'Alsace - 1 rue des Vosges, 68150 Hunawihr
Tel. +33 (0)3 89 73 61 88 - Fax +33 (0)3 89 73 36 70 - contact@sippmack.com
sippmack.com - facebook.com/#1/pages/Vins-d'Alsace-Sipp-Mack/137204133055463

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



vincod.com/JUIU3E