

Sipp Mack

VINS D'ALSACE

Pinot Gris Tradition 2018

AOC Alsace, Alsace, France

A discretely sweet Pinot Gris!



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

Essentially calcareous-clay

VARIETALS

Pinot gris 100%

SPECIFICATIONS

Alcohol content: 13,5 % vol.

Farming Label: AB Agriculture Biologique

TECHNICAL DATA

Residual Sugar (g/l): 13.5 g/l

pH: 3.5

Acidity (g/l): 4.9 g/l

SERVING

Can be aged 5-8 years. Store on side between 10-15°C. Ideally served between 8-10°C.

TASTING NOTES

This wine reveals attractive glimpses fresh pear notes. The palate is easy and fruit-driven, fluid and harmonious. The finish is off dry and refreshing. Ideal as an aperitif but lovely with mushroom dishes, terrines, veal and chicken as well.

REVIEWS AND AWARDS



90/100

"The shy nose on this wine reveals attractive glimpses of ripe but fresh pear. The palate sweeps in with freshness at first, illuminating the subtle texture, but then adds a hint of rounded fruit sweetness to come to an off-dry but very balanced finish"

Anne Kriebel, Wine Enthusiast, 01/07/2020

