



VINS D'ALSACE

## Riesling Tradition 2019

AOC Alsace, Alsace, France



Fresh, varietal character!

### THE VINTAGE

In 2019, our harvesters, bins and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

### TERROIR

alluvial over calcareous-sandstone

### VARIETALS

Riesling 100%

### SPECIFICATIONS

Alcohol content: 13 % ABV

### TECHNICAL DATA

Residual Sugar: 3.2 g/l

pH: 3.2

Acidity (g/l): 4.1 g/l

### SERVING

Can be aged 3-5 years. Keep on side between 10-15°C. Ideal serving temperature is between 8-10°C.

### AGEING POTENTIAL

5 years

### TASTING NOTES

A very fresh Riesling with citrus notes. The palate holds this delicious balance and gives equal rein to freshness, texture, ripe citrus, and brightness. The finish is dry and intense. Easy to drink with shrimp and grilled fish but also very well matched with fresh goat cheese.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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