



- **Country:** France
- **Region:** Alsace
- **Vintage:** 2016
- **Colour:** White
- **Grape Variety:** Gewurztraminer
- **ABV:** 13%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Aromatic and spicy
- **Organic:** Yes (certified)
- **Drink With:** Oriental food in general but great with spice too, poultry dishes especially tagines and it's great as an aperitif.

## GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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## SIPP MACK GEWURZTRAMINER TRADITION

<https://gerrardseel.co.uk/products/sipp-mack-gewurztraminer-tradition>

Sipp Mack Gewurztraminer Tradition shows rich varietal character on the nose and the palate, with notes of violets, rose, lychee, mango and spice. Smooth and amply rich on the palate, with fine acid balance. Long, aromatic finish. Full bodied, but not at all overblown. The epitome of Gewürztraminer and organic too. A very fine wine that's extremely affordable.

Gewurztraminer is perhaps the most aromatic of the Alsace grape varieties, with a concentrated nose and tons of flavour on the palate. This really sums up what top quality Gewürztraminer should be and is packed with the rose petal and lychee notes.

### WHY WE LIKE THIS WINE

Fruit and spice simply burst from the glass and the balance on the palate is exquisite. Gewürztraminer can be a little overblown at times but this is totally harmonious and perfectly balanced.

### ABOUT THE GROWER

The beautiful village of Hunawihr, situated between the villages of Ribeauville and Riquewihr is where the Sipp Mack winery can be found. Today is the turn of the 10th generation to work there and Jacques and Laura Sipp are now very ably assisted by their daughter Carolyn.

This family's philosophy is to produce the ultimate in Alsace wines that truly express their origin and varietal character. This is done by Organic farming together with Biodynamic principles.

Their 25 hectares of vineyards are split between three villages – Hunawihr, Ribeauville and Bergheim where the calcareous clay soils are perfectly suited to the aromatic grape varieties for which Alsace is so famous. The jewel in the crown is their holding in the Grand Crus of Rosacker and Osterberg which each impart their own unique style to the wine.

Hand harvesting is employed for every wine and after a delicate pressing to obtain the juice, each grape variety is vinified in stainless steel vats before ageing on the lees for some months.

These are exemplary wines of the very highest quality and worthy of consideration for and inclusion in every cellar.