



VIGNOBLE KLUR

<u>WINE NAME</u>	Ô GRAND R (0.75 l) AOC ALSACE GRAND CRU WINECK SCHLOSSBERG 2018
<u>VINTAGE</u>	2018
<u>SOIL</u>	Granite slopes of GRAND CRU Wineck Schlossberg South / South-East orientation, very steep
<u>GRAPE VARIETY</u>	RIESLING
<u>VINES</u>	
Average age	65 years old
Density	5.000 ceps / hectare
Output	35 hl / ha
Cultivation method	Organic cultivation and biodynamic farming
<u>WINE MAKING</u>	
<u>PROCESS</u>	
Harvesting	By hand
Pressing	Pneumatic pressing of whole grapes for 6 hours Static settling 24 hours a day after pressing Fermentations with natural yeasts.
Maturation	Aging on fine lees
Botting	May 2019
<u>TASTING NOTES</u>	Very fine nose of white flowers. Tense and long palate. It is a wine for long cellaring, but also ready to drink. to best express its aromas, it is advisable to decant
Alcohol : 13.56 %	S02 Libre : 6 mg/l Acidity : 5,01 g/l S02 Total : 13 mg/l Sugar : 1 g/l



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