



E.I ELISA KLUR

<u>WINE NAME</u>	IL YA DE L'OR..... DANS L'AIR (0.75 l) VIN NATURE de macération Vin de France
<u>VINTAGE</u>	2019
<u>SOIL</u>	Granite slopes of Wineck Schlossberg
<u>GRAPE VARIETY</u>	GEWURZTRAMINER+MUSCAT
<u>VINES</u>	
Average age	60 years old
Density	5.000 plants / hectare
Output	40 hl / ha
Cultivation method	Organic cultivation and biodynamic farming
<u>WINE MAKING</u>	
<u>PROCESS</u>	
Harvesting	By hand
Pressing	Pneumatic pressing during 4 hours Wine without intrans or sulphites 10 days maceration in vat with 50 % whole grapes with natural yeasts
Maturation	Ageing proces in barrels
Bottling	July 2020
<u>TASTING NOTES</u>	Full-bodied wine, complex aromas of flowers, violets and lychies. Nice polished tannins and long finish
Alcohol : 13.6%	SO 2 Libre : 7mg/l Acidity : 5,70 g/l SO 2 Total : 13mg/l Sugar : 0,80 g/l



TACK&GLOU AU VIGNOBLE KLUR - 105, rue des Trois-Epis
68230 KATZENTHAL - Tel : 00 33 3 89 80 94 29
e-mail : info@klur.net

