



E.I ELISA KLUR

WINE NAME

TETE EN L'AIR (0.75 l)

VIN NATURE (Blend of all our grape varieties)
Vin de France

VINTAGE

2019

SOIL

Granite slopes of GRAND CRU Wineck Schlossberg
and limestone clay of Hinterburg

GRAPE VARIETY

GEWURZTRAMINER+MUSCAT+RIESLING+PINOT
NOIR

VINES

Average age
Density
Output
Cultivation method

40 years old
5.000 plants / hectare
45 hl / ha
Organic cultivation and biodynamic farming

WINE MAKING

PROCESS

Harvesting
Pressing

By hand
Pneumatic pressing during 4 hours
Wine without inputs or sulphites
5 days maceration in vat with natural yeasts

Maturation

maturing in oak casks

Botting

July 2020

TASTING NOTES

Orange color, subtle nose and beautiful bitter notes
due to maceration, you can drink it like a structured
rosé before and during the meal.

Alcohol : 13.95%

SO 2 Libre : 6mg/l
SO 2 Total : 12mg/l

Acidity : 5,30 g/l
Sugar : 0,90 g/l



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