



E.I ELISA KLUR

WINE NAME

PET EN L' AIR (0.75 l)
VIN NATURE - Pétillant Naturel
Vin de France

VINTAGE

2019

SOIL

Granitic

GRAPE VARIETY

RIESLING + MUSCAT

VINES

Average age 45 years old
Density 5.000 plants / hectare
Output 45 hl / ha
Cultivation method Organic cultivation and biodynamic farming

**WINE MAKING
PROCESS**

Harvesting By hand
Pressing Pneumatic pressing of whole grapes for 4 hours
Static settling
Wine without input or sulphites

Bottling Bottled 3 weeks after harvest, in full fermentation
the remaining sugar will be transformed into alcohol
and carbon dioxide
disgorging by hand and capping with capsules in
April 2020

TASTING NOTES

The kind of wine to always have in your fridge, its
fine bubbles and muscat bouquet are very
seductive.

Alcohol : 13,36 %

**SO 2 Libre : 8mg/l
SO 2 Total : 14 mg/l**

**Acidity : 5,70g/l
Sugar : 1.90 g/l**



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