



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

2020

SOIL

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

GRAPE VARIETY

GEWURZTRAMINER+MUSCAT+RIESLING+PINOT
NOIR

VINES

Average age 40 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 during 4 hours
Wine without inputs or sulphites
5 days maceration in vat with natural yeasts

Maturation maturing in oak casks

Botting August 2021

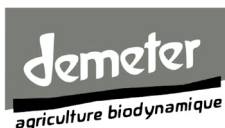
TASTING NOTES

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 : 13,3%

SO 2 Libre : 0 mg/l
SO 2 Total : 4 mg/l

Acidity : 4,37 g/l
Sugar : 1,60 g/l



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