



E.I ELISA KLUR

<u>WINE NAME</u>	PET EN L' AIR (0.75 l) VIN NATURE - Pétillant Naturel Vin de France
<u>VINTAGE</u>	2020
<u>SOIL</u>	Granitic
<u>GRAPE VARIETY</u>	RIESLING + BLANC DE NOIR + MUSCAT
<u>VINES</u>	
Average age	45 years old
Density	5.000 plants / hectare
Output	45 hl / ha
Cultivation method	Organic cultivation and biodynamic farming
<u>WINE MAKING PROCESS</u>	
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 March 2022
<u>TASTING NOTES</u>	The kind of wine to always have in your fridge, its fine bubbles and muscat bouquet are very seductive.
Alcohol : 12,71 %	SO 2 Libre : 4 mg/l Acidity : 4,12 g/l SO 2 Total : 6 mg/l Sugar : 0,65 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
<https://www.tackglou.net>

