



VIGNOBLE KLUR

WINE NAME

APPEL D'R (0.75 l)
AOC ALSACE
2022

VINTAGE

2022

SOIL

Granite slopes of GRAND CRU Wineck Schlossberg
South / South-East orientation, very steep

GRAPE VARIETY

RIESLING

VINES

Average age
Density
Output
Cultivation method

50 years old
5.000 plants / hectare
35 hl / ha
Organic cultivation and biodynamic farming

WINE MAKING

PROCESS

Harvesting
Pressing

By hand
Pneumatic pressing of whole grapes for 6 hours
Static settling 24 hours a day after pressing
Fermentations with natural yeasts.
A light four days maceration.

Maturation

Aging on fine lees

Bottling

Mai 2023

TASTING NOTES

Very fine nose of white flowers.
Tense and long palate with a nice finish
a wine to keep but also ready to drink.

Alcohol : 12.64%

S02 Libre : 5 mg/l
S02 Total : 16mg/l

Acidity : 3,96 g/l
Sugar : 0,32 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>

