



**E.I ELISA KLUR**

<b><u>WINE NAME</u></b>	<b>TACK &amp; GLOU GLOU</b> (1.50 l) NATURAL WINE macerated VIN D' ALSACE
<b><u>VINTAGE</u></b>	2021
<b><u>SOIL</u></b>	Granite slopes of Wineck Schlossberg
<b><u>GRAPE VARIETY</u></b>	GEWURZTRAMINER+MUSCAT
<b><u>VINES</u></b>	
Average age	60 years old
Density	5.000 plants / hectare
Output	40 hl / ha
Cultivation method	Organic cultivation and biodynamic farming
<b><u>WINE MAKING</u></b>	
<b><u>PROCESS</u></b>	
Harvesting	By hand
Pressing	Pneumatic pressing during 4 hours Wine without intrans or sulphites 10 days maceration in vat with 50 % whole grapes with natural yeasts
Maturation	Ageing proces in barrels
Bottling	
<b><u>TASTING NOTES</u></b>	Full-bodied wine, complex aromas of flowers, violets and lychies. Nice polished tannins and long finish
<b>Alcohol : 12.98%</b>	<b>SO 2 Libre : 0 mg/l</b> <b>Acidity : 3,19 g/l</b> <b>SO 2 Total : 10mg/l</b> <b>Sugar : 0.2 g/l</b>



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