



VIGNOBLE KLUR

WINE NAME

TACK & GLOU GLOU GLOU (1.50 l)
NATURAL WINE macerated
VIN D' ALSACE

VINTAGE

2021

SOIL

Granite slopes South / South-East orientation, very steep

GRAPE VARIETY

RIESLING

VINES

Average age 50 years old
Density 5.000 plants / hectare
Output 35 hl / ha
Cultivation method Organic cultivation and biodynamic farming

WINE MAKING

PROCESS

Harvesting By hand
Pressing Manual
Fermentations with natural yeasts.
7 days maceration

Maturation Aging on fine lees

Botting May 2022

TASTING NOTES

Very fine nose of white flowers.
Tense and long palate with soft tannins
a wine to keep but also ready to drink.
A Magnum size to share with friends !

Alcohol : 12.98%

S02 Libre : 0 mg/l
S02 Total : 10 mg/l

Acidity : 3,19 g/l
Sugar : 0,2 g/l



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