



E.I ELISA KLUR

<u>WINE NAME</u>	IL Y A DE L'OR..... DANS L'AIR (0.75 l) VIN NATURE de macération VIN D' ALSACE
<u>VINTAGE</u>	2022
<u>SOIL</u>	Granite slopes of Wineck Schlossberg
<u>GRAPE VARIETY</u>	GEWURZTRAMINER+MUSCAT
<u>VINES</u>	
Average age	60 years old
Density	5.000 plants / hectare
Output	40 hl / ha
Cultivation method	Organic cultivation and biodynamic farming
<u>WINE MAKING</u>	
<u>PROCESS</u>	
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	May 2022
<u>TASTING NOTES</u>	Full-bodied wine, complex aromas of flowers, violets and lythies. Nice polished tannins and long finish
Alcohol : 13.23%	SO 2 Libre : 7 mg/l Acidity : 3,35 g/l SO 2 Total : 13mg/l Sugar : 0.21 g/l



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