



E.I ELISA KLUR

WINE NAME

TETE EN L'AIR (0.75 l)
VIN NATURE (Blend of all our grape varieties)
Vin de France

VINTAGE

2022

SOIL

Granite slopes of GRAND CRU Wineck Schlossberg
and limestone clay of Hinterburg

GRAPE VARIETY

60 % BLANC DE NOIR 20 % RIESING 10% MUSCAT
10% GEWURZTRAMINER

VINES

Average age 40 years old
Density 5.000 plants / hectare
Output 45 hl / ha
Cultivation method Organic cultivation and biodynamic farming

WINE MAKING

PROCESS

Harvesting By hand
Pressing Pneumatic pressing
Wine without inputs or sulphites
4 days maceration in vat with natural yeasts

Maturation maturing in oak casks

Botting Mars 2023

TASTING NOTES

Alcohol : 13,15%

SO 2 Libre : 4 mg/l
SO 2 Total : 16 mg/l

Acidity : 3,82 g/l
Sugar : 1,50 g/l



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