



## VIGNOBLE KLUR

<b><u>WINE NAME</u></b>	<b>AIR DE FAMILLE (0.75 l)</b> PINOT NOIR-VIN NATURE AOC ALSACE
<b><u>VINTAGE</u></b>	2022
<b><u>SOIL</u></b>	Chalky-clay soil Hinterburg
<b><u>GRAPE VARIETY</u></b>	PINOT NOIR
<b><u>VINES</u></b>	
Average age	40 years old
Density	5.000 plants / hectare
Output	45 hl / ha
Cultivation method	Organic cultivation and biodynamic farming
<b><u>WINE MAKING PROCESS</u></b>	
Harvesting	By hand 15 days maceration in vat with 30 % whole grapes with natural yeasts
Maturation	Malolactic fermentation and maturing in oak casks until august
Bottling	March 2023
<b><u>TASTING NOTES</u></b>	Intense colors, well developed tannic structure It shows a flavour of red berries It is a rich wine with a long finish.



**Alcohol : 13.84%**

**S02 Libre : 11 mg/l**  
**S02 Total : 17 mg/l**

**Acidity : 3.53 g/l**  
**Sugar : 0,2 g/l**



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