

GRAND CRU KÆFFERKOPF GEWURZTRAMINER

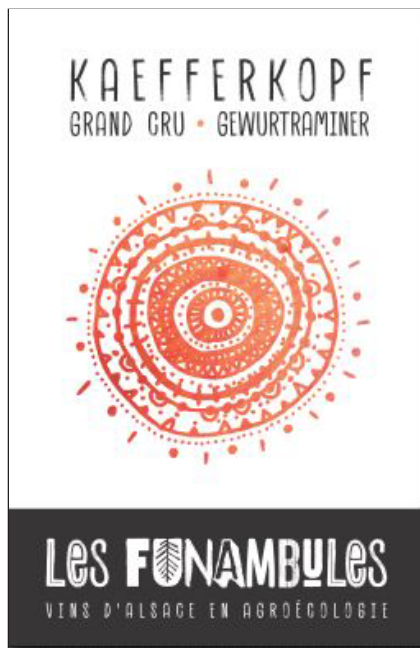
Vintage : 2020

AOC : Alsace Grand Cru
Nb of bottles : 1200



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



Dry white wine. Grappe types and terroirs complexity. Powerful and heady nose. Spicy and complexe taste. Noble and supple bitterness.

The Grand Cru Kaefferkopf spread over 70 hectares on the hillsides of Ammerschwihr.

Age : 64 and 23 years old.

Soil : Clay and limestone and granite.

Exposure : East.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Braided, untrimmed vines. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 25 hl/ha.

Vinification : Gewurztraminer (100%). Maceration during 5 days (50% Total destemmed and 50% whole bunch). Indigenous yeast. No sulphites.

Maturation : 24 months on fine lees, in oak barrels.

Bottling : Without sulphites nor filtration.

S02 Libre : 0 mg/L - S02 Total : 7 mg/l

H2SO4 total acidity : 4.02 g/l / Tartaric : 6.2 g/l

Residual sugar : 1.2 g/l

Alcohol : 15.5 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : A wine to keep. A decanting will be good. Ready to be drink today.