

MUSCAT

Vintage : 2022

AOC : Alsace

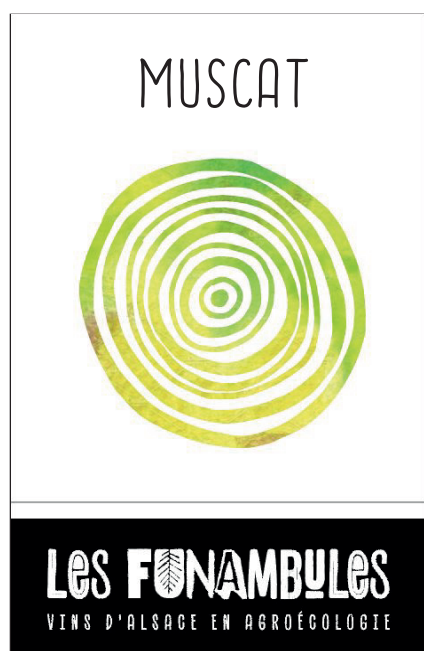
Nb of bottles : 2000



LES FUNAMBULES

VINS D'ALSACE EN AGROÉCOLOGIE

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



Dry wine. Very aromatic, greedy and flowery nose. Fresh and digestible on the palate, with fresh and crunchy grapes.

Plots : 4 plots in Ammerschwihr.

Age : 40 years old.

Soil : Alluvium.

Exposure : South, South-East

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

Harvest : Hand-picked and festive, thorough sorting.

Yield : 45 hectoliters/hectare.

Vinification : Muscat (100%).

Whole bunch pressed for 12 hours (70%), maceration for 10 days (30%), then assembled during fermentation. Indigenous yeast. No sulphites.

Maturation : 8 months on fine lees, in stainless steel vats.

Bottling : Without sulphites nor filtration.

S02 Libre : 7 mg/L - S02 Total : 19 mg/l

Total Acidity en H2SO4 : 4.21 g/l / Tartaric : 6.4 g/l

Volatil Acidity : 0.77g/l d'ac.s

Residual sugar : 0.2 g/l

Alcohol : 12 % vol.

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