

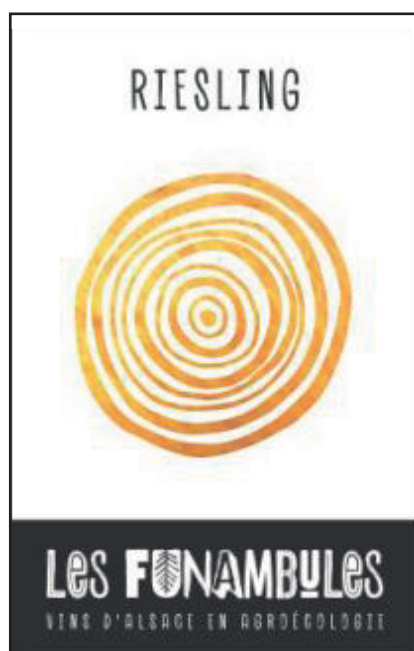
# RIESLING

Vintage : 2021

AOC : Alsace  
Nb of bottles : 4800

**LES FUNAMBULES**  
VINS D'ALSACE EN AGROECOLOGIE

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



**Parcelles :** in Ammerschwihr.

**Age :** 40 years old on average.

**Soil :** Clay, limestone, granite and alluvium.

**Exposition :** 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 :** 27 hectoliters/hectare.

**Vinification :** Riesling (100%).

Whole bunch pressed for 12 hours (90%), maceration for 3 days (10%), then assembled during fermentation. Indigenous yeast. No sulphites.

**Maturation :** 20 months on fine lees, in old oak tun and stainless steel vats.

**Bottling :** Without sulphites nor filtration.

Analysis to come.

Alcohol : 14 % vol.

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

**Aging potential :** Who'll drink shall see! Ready to be drink today.