

# GRAND CRU KÆFFERKOPF RIESLING

Vintage : 2019

AOC : Alsace Grand Cru  
Nb of bottles : 650



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

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



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

**Plot :** One plot called Pfulben, on the granite hillsides  
of th Kaefferkopf.

**Age :** Planted in 1950.

**Soil :** Granite.

**Exposition :** South-East.

**Work on vines :** Soft pruning. No-till living soils, natu-  
ral flora and unmown seedlings. Vitiforestry : trees,  
hedges and birdhouses in the plots. Braided, untrim-  
med vines. Treatments : plants, decoctions, sulfur/cop-  
per (in low doses). Light mechanization.

**Harvest :** Hand-picked and festive, thorough sorting.

**Yield :** 30 hectoliters/hectare.

**Vinification :** Riesling 100%. Direct press during 10  
hours. Indigenous yeast. Addition of 1g/hl of SO2 on the  
fresh juice.

**Aging :** 36 month on fine lees in old oak barrils.

**Bottling :** Whithout sulphites nor filtration.

SO2 Libre : 4 mg/L - SO2 Total : 33 mg/l

H2SO4 total acidity : 4.38 g/l / Tartaric : 6.7 g/l

Residual sugar : 4.2 g/l

Alcohol : 15 % vol.

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

**Aging potential :** Wine to keep but ready to be drink  
today. A decanting will be good.