

SCHNEKENTOR ASSEMBLAGE

Vintage : 2020

AOC : Alsace
Nb of bottles : 2200



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

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



The Schnekentor is a very beautiful place located in Kientzheim, below the Grand Cru Furstentum.

Plots : Three plots close to each other: one of Pinot Gris, one of Gewurztraminer, one of Pinot Noir.

Age : Planted between 1964 and 2005.

Sol : Marl and limestone.

Exposition : South.

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 : 35 hectoliters/hectare.

Vinification : Gewurztraminer, Pinot Gris et Pinot Noir in equal proportion, harvested together and whole bunch pressed for 10 hours. Indigenous yeast. Addition of 1g/hl of SO₂ on the fresh juice.

Aging : 24 month on fine lees in sanstone ceramic vase.

Bottling : Whithout sulphites nor filtration.

SO₂ Libre : 0 mg/L - SO₂ Total : 4 mg/l

H₂SO₄ total acidity : 4.99 g/l / Tartaric : 7.6 g/l

Residual sugar : 3.2 g/l

Alcohol : 14 % vol.

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

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