

SOIF !
NATURAL SPARKLING
BLEND OF APPLE AND GRAPPE

Vintage : 2022
Product of France (no AOC)
Nb of bottles : 6000



LES FUNAMBULES
VINS D'ALSACE EN AGROECOLOGIE

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



**Dry wine. Nice
refreshing sparkle.
Nose : Apple and cider.
Greedy and invogora-
ting ont he palate. A
thirst-quencher to
share !**

SOIF ! is the illustration of our project in Agroforestry : each year since 2018, we plant more than 100 trees in our vineyards, including fruit trees (apple, pear,...). Meanwhile the trees are growing, we used the organic cidre apples of a local producer to create this Natural Sparkling Wine with Apples and Grappes.

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.

Vinification : Auxerrois (47.5%), Apple (47.5%), harvested and pressed separately, blended together at the end of fermentation. Addition of 5% water. Indigenous yeast.

Bottling : During fermentation, 3 weeks after harvest. Without sulphites nor filtration. End of the fermentation in bottle in order to get a natural sparkling wine.

SO2 Total : 22 mg/l

H2SO4 total acidity : 5.17 g/l / Tartaric : 7.9 g/l

Residual sugar : 2.00 g/l

Alcohol : 10 % vol.

Tasting : To be served between 8 and 10°C. Drink quickly after opening, store away from light.

Aging potential : Who'll drink shall see!