

# ZENITH MACERATION

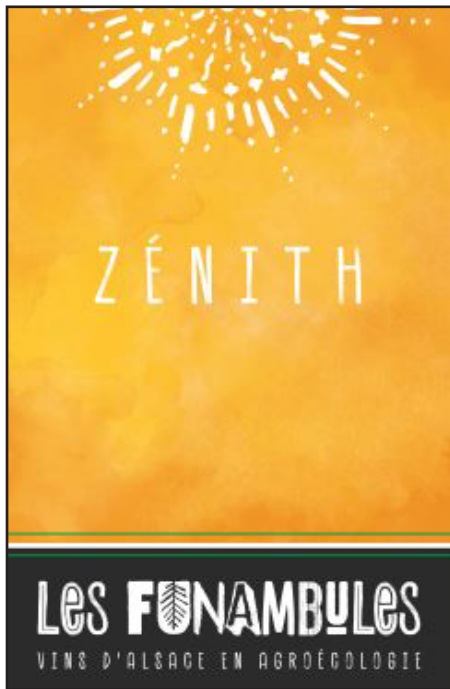
Vintage : 2022

AOC : Alsace  
Nb of bottles : 4600



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

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



**Dry Wine, amber glow.  
Tangerine and grape-  
fruit nose. The palate is  
powerful and taut.  
Gewurztraminer domi-  
nance, sunny and spicy.  
Rieslings freshness and  
vitality.**

**Plots :** in Ammerschwihr and Kientzheim.

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

**Soil :** Granite dominance and marl and limestone.

**Exposure :** South and 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 :** Gewurztraminer (70%) and Riesling (30%).  
Harvested, destemmed and macerated together for 12  
days. Indigenous yeast. No sulphites.

**Maturation :** 9 months on fine lees, in 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.