

LA CORDE RED

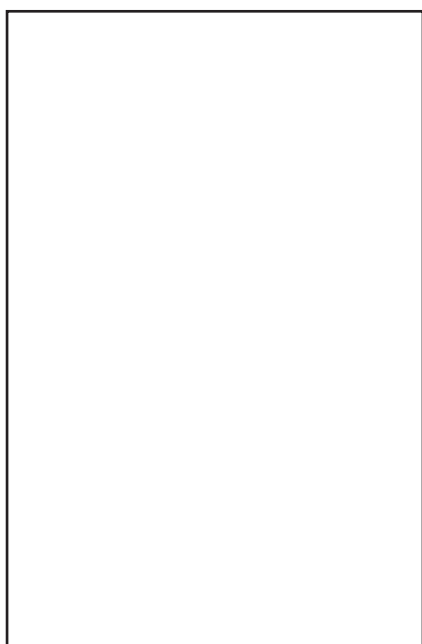
PINOT NOIR ET PINOT GRIS

Vintage : 2021

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

AOC : Alsace
Nb of bottles : 4200

Plot on conversion to organic
farming.



Plot : in part on the hillsides of Kirrenbourg in
Kientzheim, bordering a forest and in Ammerschwihr.

Age : 40 years old on average.
Soil : Granite and Clay-limestone.

Work on vines : Soft pruning. No-till living soils, natu-
ral ora 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 : 20 hectoliters/hectare.

Vinification : Pinot Noir (40%) and Pinot Gris (60%).
Total destemming, maceration for 10 days. Indigenous
yeast. No sulphites.

Maturation : 8 months on ne lees, in stainless steel
vats.

Bottling : Whithout sulphites nor ltration.
SO2 Libre : 0 mg/L - SO2 Total : 8 mg/l
H2SO4 total acidity : 3.48 g/l / Tartaric : 5.3 g/l
Residual sugar : 0.98 g/l
Alcohol : 13 % vol.

Tasting : To be served between 10° and 12°C.
Aging potential : Who'll drink shall see ! Ready to be
drink today.

Dry wine. Thirst-quen-
cher, greedy and fleshy
on the palate, which calls
the second glass.
Refreshing acidity.