

GEWURZTRAMINER

Vintage : 2023

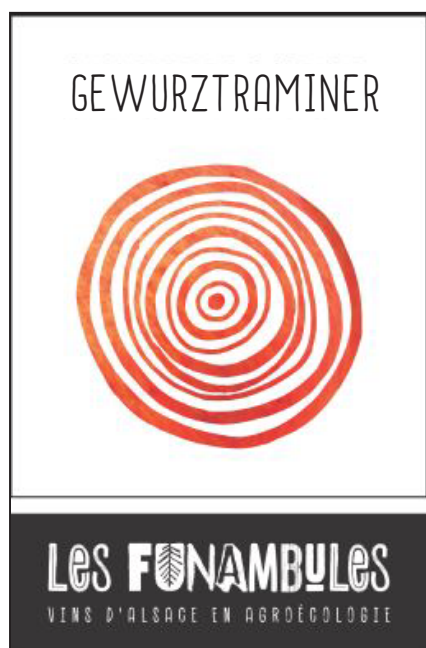
AOC : Alsace

Nb of bottles : 3600



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

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



Dry wine. Delicate and spicy, opens gradually. Smoothly touch on the palate, supple and full-bodied. Expressive fruity notes, bitterness nicely smoothed on the finish.

Plots : plots in Kientzheim and Ammerschwihr.

Age : 40 years old on average.

Soil : Clay-limestone.

Exposure : South and South East.

Work on vines : Soft pruning. No-till living soils, natural flora 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 : 40 hectoliters/hectare.

Vinification : Gewurztraminer (100%).

Whole bunch pressed for 10 hours (70%), maceration for 4 days (30%), then assembled during fermentation. Indigenous yeast. No sulphites.

Maturation : 18 months on fine lees, in old oak tuns and stainless steel vats.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 2 mg/L - SO₂ Total : 11 mg/L

H₂SO₄ total acidity : 3.62 g/l / Tartaric : 5.5 g/l

Residual sugar : 0.2 g/l

Volatile acidity : 0.87 g/l d'ac. s

Alcohol : 14 % vol.

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

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