

GRAND CRU KAEFFERKOPF RIESLING

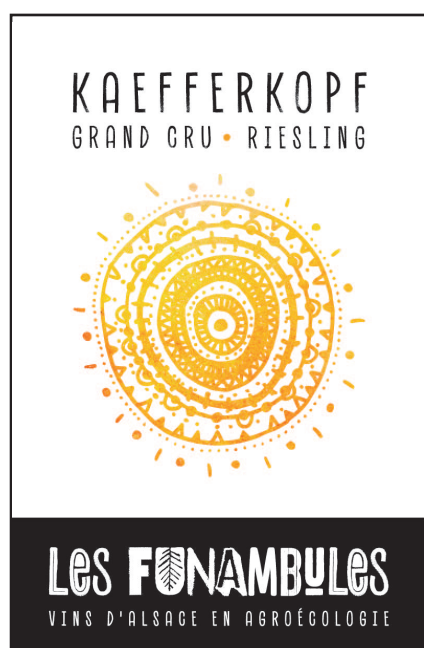
Vintage : 2020

AOC : Alsace Grand Cru
Nb of bottles : 550



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

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



**The Grand Cru Kaefferkopf spread over 70 hectares
on the hillsides of Ammerschwihr.**

Plot : One plot called Pfulben, on the granite hillsides
of th Kaefferkopf.

Age : Planted in 1950.

Soil : Granite.

Exposition : South-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 : 25 hectoliters/hectare.

Vinification : Riesling 100%. Direct press during 10
hours. Indigenous yeast. Addition of 1g/hl of SO₂ on the
fresh juice.

Aging : 33 month on fine lees in old oak barrils.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 3 mg/L - SO₂ Total : 17 mg/l

H₂SO₄ total acidity : 4.19 g/l / Tartaric : 6.4 g/l

Residual sugar : 0.2 g/l

Alcohol : 14.5 % vol.

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

Aging potential : Wine to keep but ready to be drink
today. A decanting will be good.