

ZENITH MACERATION

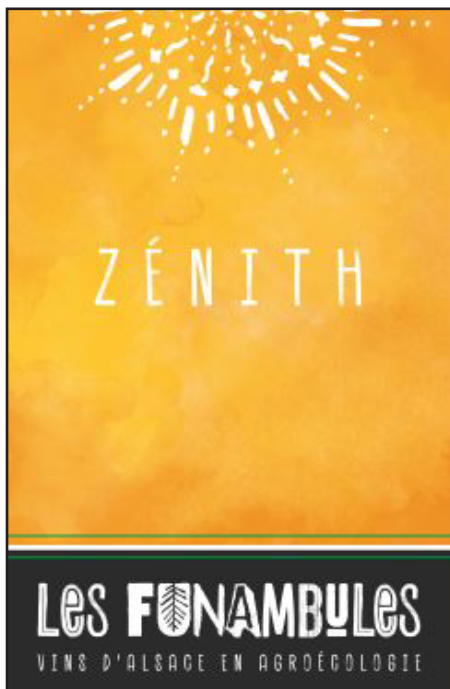
Vintage : 2023

AOC : Alsace
Nb of bottles : 5500



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 : 35 hectoliters/hectare.

Vinification : Gewurztraminer (70%) and Riesling (30%).
Harvested, destemmed and macerated together for 10
days. Indigenous yeast. No sulphites.

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

Bottling : Without sulphites nor filtration.

Residual sugar : 1.00g/L

Volatil acidity : 0.57g/L - pH : 3.68

Total acidity : 3.58g/L - Tartaric acidity : 5.5 g/L

SO2 Total : 10 mg/L - SO2 Libre : 3 mg/L

Alcohol : 13.5 % vol.

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

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