

charlotte et antoine  
**KREYDENWEISS**



<b>Name of the wine :</b>	Lune à Boire – Orange – L.O1920
<b>Appellation :</b>	Alsace
<b>Type of wine :</b>	Orange wine
<b>Variety :</b>	Gewurztraminer, Sylvaner
<b>Type of soil:</b>	Blend of Alsatian terroirs
<b>Vineyard :</b>	From our purchases of grapes from partner winegrowers with the same philosophy as ours.
<b>Certification :</b>	Organic farming by Ecocert
<b>Production :</b>	6 600 bottles
<b>Vinification :</b>	Blend of maceration of whole bunches for one week (Gewurztraminer) and direct pressing (Sylvaner), alcoholic and malolactic fermentation with indigenous yeasts, aging on lees in oak demi-muids and foudres before bottling. Unfiltered wine, no added sulphites.
<b>Analysis :</b>	14 % alcohol, 0,6 g/l residual sugar, 6,0 g/l total acidity in tartaric acid
<b>Tasting note :</b>	A powerful wine with spicy notes, balanced by its freshness and minerality. A wine of pleasure to open with friends.
<b>Pairings :</b>	Cheese, spicy food
<b>Conservation :</b>	In the cellar between 10 and 15°C
<b>Tasting :</b>	10-12 °C
<b>Ageing potential :</b>	To drink. Potential 5 years