



MARC KREYDENWEISS

VINTAGE :	2021
NAME OF THE WINE :	Lerchenberg
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Pinot Gris
TYPE OF SOIL:	Silty clay
ORIENTATION :	South-east
ALTITUDE :	240-260m
AGE OF THE VINES :	35 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity.
CERTIFICATION :	Organic farming by Ecocert and biodynamics by Biodyvin
SURFACE :	0,74 hectares
PRODUCTION :	2646 bottles
VINIFICATION :	Maceration on the skins for a week for 10% of the harvest. Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for 14 months before bottling.
ANALYSIS :	13,5 % alcohol, 3,4 g/l residual sugar, 8,4 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Camille Brès
TASTING NOTE :	A rich and generous wine. The nose is open with notes of ripe fruit. A nice balance in the mouth with a good length and a nice acidity.
PAIRINGS :	River fish, white meat.
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	10-12 °C
AGEING POTENTIAL :	To drink. Potential 5 years

