

charlotte et antoine
KREYDENWEISS



Name of the wine :	Lune à Boire – Orange – 2022
Appellation :	Alsace
Type of wine :	Orange wine
Variety :	Gewurztraminer, Sylvaner, Pinot Gris
Type of soil:	Blend of Alsatian terroirs
Vineyard :	From our purchases of grapes from partner winegrowers with the same philosophy as ours.
Certification :	Organic farming by Ecocert
Production :	8 808 bottles
Vinification :	Maceration of whole bunches for one week, alcoholic and malolactic fermentation with indigenous yeasts, aging on lees in oak foudre and demi-muids before bottling. Unfiltered wine, no added sulphites.
Analysis :	13 % alcohol, 3,2 g/l residual sugar, 5,4 g/l total acidity in tartaric acid
Tasting note :	A powerful wine with spicy notes, balanced by its freshness and minerality. A wine of pleasure to open with friends.
Pairings :	Cheese, spicy food
Conservation :	In the cellar between 10 and 15°C
Tasting :	10-12 °C
Ageing potential :	To drink. Potential 5 years