



## MARC KREYDENWEISS

VINTAGE :	2022
NAME OF THE WINE :	Clos Rebgarten
APPELLATION :	Alsace
COLOUR :	Orange
VARIETY :	Gewurztraminer
TYPE OF SOIL :	Alluvial granite sand
ORIENTATION :	East
ALTITUDE :	220m
AGE OF THE VINES :	10 years
PLANT DENSITY :	10 000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity. Entirely worked by draft horse.
CERTIFICATION :	Organic farming by Ecocert and biodynamics by Biodyvin
SURFACE :	0,20 hectares
PRODUCTION :	519 bottles
VINIFICATION :	Maceration on the skins for a week. Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak Demi-muid for one year before bottling. Unfiltered wine, no added sulphites.
ANALYSIS :	11,5 % alcohol, 0,2 g/l residual sugar, 5,8 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral Orange wine
LABEL ARTIST :	Christian Pion
TASTING NOTE :	Orange wine, with aromas of peony and tobacco, its mouth reveals fine and supple tannins which provide a pleasant structure in the mouth.
PAIRINGS :	Aperitif, fish, dessert, cheese
CONSERVATION :	In the cellar between 10 and 15°C
TASTING :	11-13 °C, decant the wine before serving
AGEING POTENTIAL :	To drink or to keep. Potential 10 years

