



MARC KREYDENWEISS

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| VINTAGE : | 2023 |
| 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 : | 1 462 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 : | 13 % alcohol, 0,2 g/l residual sugar, 6,6 g/l total acidity in tartaric acid |
| TYPE OF WINE : | Dry mineral Orange wine |
| LABEL ARTIST : | Caroline Gamon |
| 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 |

