



MARC KREYDENWEISS

VINTAGE :	2020
NAME OF THE WINE :	KB Pinot Noir (Kirchberg de Barr)
APPELLATION :	Alsace
COLOUR :	Red
VARIETY :	Pinot Noir
TYPE OF SOIL:	Clay and limestone
ORIENTATION :	South
ALTITUDE :	350m
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 :	0,40 hectares
PRODUCTION :	451 bottles, 50 Magnums, 5 Jéroboams
VINIFICATION :	Maceration of whole bunches for one week followed by maturing in two oak barrels during 1 year. Unfiltered wine.
ANALYSIS :	12 % alcohol
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Marco Marie Marino
TASTING NOTE :	An elegant and complex wine, offering generous fruit. A nose with aromas of ripe red fruits, a palate revealing silky tannins and a mineral and salivating finish.
PAIRINGS :	Red meat, charcuterie and cheeses
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	14-16 °C, decant the wine before serving
AGEING POTENTIAL :	To drink or to keep. Potential 10 years

