



## MARC KREYDENWEISS

VINTAGE :	2018
NAME OF THE WINE :	Clos Rebberg
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Riesling
TYPE OF SOIL:	Blue-grey Villé schist
ORIENTATION :	South-east
ALTITUDE :	250-350m
AGE OF THE VINES :	20 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 :	0,85 hectares
PRODUCTION :	3000 bottles
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for one year before bottling.
ANALYSIS :	13,5 % alcohol, 1,0 g/l residual sugar, 7,7 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Julie Salmon
TASTING NOTE :	A very pure and mineral wine, a frank nose with hints of flintstone, the mouth is long and reveals a beautiful salinity. A very stony wine.
PAIRINGS :	Seafood, fish, fruit tart
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	11-13 °C, decant the wine before serving
AGEING POTENTIAL :	To drink or to keep. Potential 15 years

