



MARC KREYDENWEISS

VINTAGE :	2018
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 :	1049 bottles, 100 Magnums, 10 Jéroboams
VINIFICATION :	Maceration of whole bunches for one week followed by maturing in oak Demi-muid and concrete egg during 10 months. Unfiltered wine.
ANALYSIS :	12 % alcohol, 0,5 g/l residual sugar, 6,9 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Julie Salmon
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

