



MARC KREYDENWEISS

VINTAGE :	2018
NAME OF THE WINE :	Stierkopf
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Pinot Blanc and Riesling
TYPE OF SOIL :	Clay and limestone
ORIENTATION :	South
ALTITUDE :	250-350m
AGE OF THE VINES :	20 to 40 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
SURFACE :	1,0 hectares
PRODUCTION :	5200 bottles, 175 Magnums, 10 Jéroboams
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for one year before bottling. Unfiltered wine.
ANALYSIS :	13 % alcohol, 0,3 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 :	Our first vintage, which is defined by a straight wine expressing its strength immediately with a rich and broad minerality combined with a magnificent tension in the mouth.
PAIRINGS :	White meat, fish
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

