



Klur Natur, Tack & Glou Glou, Alsace, France (150cl.), `2021`

Product code: `5416`

VITICULTURE

The vines are sited on the granitic slopes of the Grand Cru Wineck Schlossberg, which have been biodynamically cultivated since 1999.

WINEMAKING

Harvested by hand, with 10 days maceration in vat using 50% whole bunch grapes with natural yeast. Pneumatic pressing for 4 hours, without additions or sulphites. Aged in old oak for 9 months.

TASTINGNOTE

A full-bodied orange wine, packed with complex floral aromas, violet and lychee. The multi-layered palate has beautifully polished grape tannins from the skins and with lychee, pithy orange peel and floral notes through to the finish.

FOOD MATCHING

This is a wine that pairs nicely with dishes that have a hint of spice, or with aged and hard cheeses.



TECHNICAL DETAILS

Varieties:

Muscat 50%,
Gerwurztraminer 50%

Vegetarian
Vegan
Biodynamic

Features

ABV: 13%

Closure: Natural cork

Colour: Orange

Oak Ageing

Time: 9 Months

Type: Old oak 228 litres

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 3 x 150cl

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