



# Klur Natur, Appel D'R, Alsace, France, 2022

## Producer Profile

With the 'Klur Nature' project, Clement Klur pushes the boundaries of what it is possible from his small estate on the steep slopes of Alsace.

Intent on producing wines as naturally as possible, his philosophy goes beyond organics and biodynamics, and the wines see no fining, no filtration, and no added sulphur (around 10mg/l in most wines), whilst grapes are handpicked and pressed in tiny traditional presses to ensure as little interference from vine to bottle as possible. This all results in intense flavours and textures that offer a unique and vital expression of variety and terroir.

## Viticulture

Planted on steep hillside vineyards above 400m above sea level, facing south and south-east, the soils are granitic in composition. Biodynamic cultivation since 1999.

## Winemaking

Gentle pneumatic pressing for 6 hours and a static settling for 24 hours; fermentation is carried out with natural yeast, without sulphites and filtration. Aged for 6 months in new oak.

## Tasting Note

Delicate aromas of white flowers disguise a tense and long palate, with an intense and bright finish.

## Food Matching

Leek and parmesan risotto, fish and sea food.



Product code: 5420

## Technical Details

### Varieties:

Riesling 100%



**ABV:** 13%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 6 Months

**Type:** Oak Barrel

**% wine oaked:** 100

**% new oak:** 100

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