

## Klur Natur, Tete en L'Air, Alsace, France, 2022

### Producer Profile

The latest project from Clement Klur. He is pushing the boundaries of what it is possible to achieve from his small estate on the steep slopes of Alsace.

Intent on going beyond organics and bio-dynamics this range is as natural a production as is possible: no fining, no filtration, no added sulphur. Resulting in sulphur levels barely around the 10mg/l mark. The grapes are handpicked and pressed in tiny traditional presses (operated by hand) all to ensure as little interference from vine to bottle as possible. This all results in intense flavours and textures that linger long in the mouth and memory.

### Viticulture

Vines are planted on granite and limestone-clay slopes, that have been biodynamic cultivated since 1999.

### Winemaking

Harvested by hand, there is a 5 days maceration with natural yeast. Pneumatic pressing for 4 hours, the wine is bottled with no additions or sulphites and aged for 9 months in old oak.

### Tasting Note

A refreshing white wine with delicate fruit aromas of ripe apple and stone fruit. The tannins are well integrated and nicely polished.

### Food Matching

Grilled fish, with a slightly spicy sauce, sardines and duck breast.



Product code: 5419

### Technical Details

#### Varieties:

Blanc de Noir 60%

Riesling 20%

Others 20%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Orange

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 9 Months

**Type:** 500 Litres

**% wine oaked:** 100

**% new oak:** None

