

Colline Libre 2022

Natural wine – Alsace



Information

Alcohol degree: 12,5 % vol.

Residual sugars: 0,0 g/l

Capacity: 75 cl

Storage: up to 10 years



Tasting

The nose reveals aromas of elderflower and bitter orange. Enjoy as an aperitif or with white meats.

Serving temperature: between 12° and 16°C



Grape variety

Wine blending:

- 50 % Sylvaner
- 25 % Gewurztraminer
- 25 % Muscat



Terroir

Terroir: limestone and sandstone, from Freiberg cru

Area: 1 hectare

Planting density: 5,000 vine stock/ha

Average age of the vineyard: 60 years

Yield: 50 hl/ha



Vinification & aging

Destemming of organically grown grapes followed by a 4-day maceration with manual punching down.

Aging in century-old Alsatian oak barrels

Natural fermentation without additives

Sulfites: only those naturally occurring

Unfiltered

Bottled: May 2023

