

Nature Oubliée 2022

Natural wine – Alsace

FLO &
NICO | MOTZ



Tasting

A very dry Sylvaner, both round and taut, with a frank attack followed by a fresh palate of citrus, hazelnut, and hints of elderflower, finishing with a touch of salt.

Serving temperature: between 12° and 16°C



Grape variety

Wine blending:
- 100 % Sylvaner



Terroir

Terroir : clay-sandstone from vines planted by our great-grandfather in 1925

Area: 20 ares

Planting density: 5,000 vine stock/ha

Average age of the vineyard: 100 ans

Yield: 40 hl/ha



Vinification & aging

Direct pressing of organically grown grapes

Natural fermentation without additives

Unfiltered

Sulfites: only those naturally occurring

Bottled: May 2022

Information



Alcohol degree: 12,5 % vol.

Residual sugars: 0,0 g/l

Capacity: 75 cl

Storage: up to 10 years

