

Wine Brothers 2022

Natural wine – Alsace

FLO &
NICO | MOTZ



Tasting

Let yourself be carried away by delicious aromas of roasted hazelnuts and peaches. A vintage with a strong and dynamic minerality, designed for sharing.

Serving temperature: between 10° and 14°C



Grape variety

Wine blending: Sylvaner et Auxerrois in direct pressing

- 40 % Sylvaner - 40 % Auxerrois

- 20 % Pinot Gris



Terroir

Terroir: clay-marl, from Kreutzels cru

Area: 2 hectares

Planting density: 5,000 vine stock/ha

Average age of the vineyard: 30 years

Yield: 60 hl/ha



Vinification & aging

Destemming of organically grown grapes followed by a 4-day maceration of Pinot Gris

Natural fermentation without additives

Sulfites: only those naturally occurring

Unfiltered

Bottled: May 2023

Information

Alcohol degree: 12,0 % vol.

Residual sugars: 0,0 g/l

Capacity: 75 cl

Storage: up to 8 years

