



Wine Note Rouge 2023



NATURAL RED WINE BIO - 75 CL

- ♪ **Grape-variety :** *Pinot Noir.*
- ♪ **Origin :** *Itterswiller, Epfig.*
- ♪ **Vines age :** *More than 50 years.*
- ♪ **Soil :** *Sandy-clay.*
- ♪ **Wine-making :**

- *Manual harvest with strict sorting.*
- *Pressing, separation of the press juice and the drop.*
- *Cold maceration for 4 days and maceration with fermentation (natural yeasts) during 15 days at 22°C.*
- *Maturing in barrel and malolactic fermentation on lees for 6 months.*
- *Without inputs and sulphites added.*

♪ **Tasting :**

- *The smell : intense, notes of red fruit and spices.*
- *On the palate : fine length, blended tannins, aromas of black cherries.*

♪ **Wine and food pairing :**

Red meat, duck, lamb, mushrooms, roast pork.
Aeration recommended.

Service temperature : 14 to 16 °C.

Storage : 2 to 5 years.

Alcoholic strength : 13 %vol.

Residual sugar : < 1 g/L. SO2 Total : 13 mg/L.

