

Lijsternest wine data sheet

description		standard
Cuvée	Mira	
Millésime		2023
Soil	Sandy loam	
Crop protection	none (no copper nor sulfur)	
Agricultural methods	A combination of agroforestry and permaculture. A permanent green cover to be destroyed with a roller crimper at the start of the explosive vegetative growth of the vines. The soil is never disturbed.	
Production	1734	bottles
Total surface	1,2	ha
Varieties planted	Solaris, Bronner, Sauvignon Soyhyères, Rinot, Riesel	
Date of plantation	2017-2018	
Harvest	Manual, only healthy grapes are carefully deposited in small containers. Only phenolic ripeness is considered.	
vinification	Destemmed by hand, the partly crushed berries fall directly in a HDPE vat, filled with Argon gas. Wild fermentation with a living yeast starter in order to avoid bacterial activity before the start of fermentation and no use of sulphites during the whole process. At the end of alcoholic fermentation, the must is pressed with a vacuum press. The wine continues its alcoholic fermentation and thereafter, its Malo-lactic without intervention, and stays in its HDPE vat for one year. HDPE provides the same oxgenation as wood barrels without the woody taste and without the need to top off.	
Wine style	Orange wine due to bird strikes destroying 100% of the red grapes. Very well balanced and a little bit of everything	
Alcohol	11,75	% vol
Residual sugars	0,6	g/L
Sugarfree extract	23,1	g/L
total acid (tartaric)	7,6	g/L
Malic acid	0,1	g/L
Lactic Acid	2,2	g/L
total SO2	<10	mg/L
pH	3,5	



LIJSTERNEST

MIRA 2023

Belgische wijn

Gemaakt van druiven, verder niets
Zonder toegevoegde sulfieten

Gebotteld door Wijngaard Lijsternest, 8553 Otegem, België
www.wijngaardlijsternest.be

Lot 2023003

12% vol

e750 ml

Energiewaarde/100 ml 298 KJ/70 Kcal

Koolhydraten 0,5 g waarvan suikers 0 g

Bevat verwaarloosbare hoeveelheden vetten, verzadigde vetzuren, eiwitten en zout

Ingrediënten: druiven