KRANZ

VDP.GROSSE LAGE

2020 Kalmit Spätburgunder GG trocken



ALMIT PÄTBURGUNDER PFAL7

VDP.WEINGUT

Weingut Kranz Mörzheimer Straße 2 76831 Ilbesheim Tel. 06341-939206 info@weingut-kranz.de www.weingut-kranz.de



subsidence of the Upper Rhine Graben in the Tertiary period. Porous speicla limestone as a base and changing topsoils, such as loess, marl or hanging loam, make this terrain so special. Since 2008, the "Ilbesheimer Kalmit" has been included as a single vineyard in the register of the great old vineyard names. In 1971, a geologically homogeneous single vineyard was added to the vineyard register for the first time. A historic achievement for Ilbesheim that makes us very proud. VDP.Grosse Lage Kalmit - southern slope of the Kleine Kalmit, our showpiece. In the subsoil are the rocks of the Landschneckenkalkbank I and II, in between is a partly clayey, partly marly soil, the southern slope provides sun throughout the day. Optimal conditions for highly ripe wines with a strong character.

The Kleine Kalmit is a 270m high hill, formed during the

- A mixture of red and black berries, cherry and wild WINE raspberry on the nose. Powerful and intense on the palate without being opulent, underlaid with fine minerality. Juicy harmony, long & multi-layered. Fine spice and noble tannins.
- VINIFICATION After manual harvesting, the grapes are sorted again at the winery and partially destemmed. In some cases, we also ferment whole berries. The mash is gently filled into the fermentation tanks without any pumping and ferments completely spontaneously with natural yeasts. After fermentation, the mash is fed into the press by hand and carefully pressed at low pressure. With the help of gravity, we fill our barriques, which are made exclusively from French oak, with the young red wine, which now matures in the barrels for 18 months until unfiltered bottling.
 - STORABILITY 10 years and more

FOOD Bœuf bourguignon, grilled entrecote, roast beef with RECOMMENDATION herb crust, coq au vin

DRINKING 16 °C

TEMPERATURE

ANALYSIS Alc 12,5 %vol, Acidity 5,1 g/1, Residual Sugar 0,2 g/1

