

VDP.ORTSWEIN

2022 Ilbesheim Riesling vom Landschneckenkalk trocken



No. 210

The grapes for this Riesling come from the lower southern slopes of the Ilbesheim Kalmit. Some of the grapes come from younger vineyards in our Grosse Lagen and Erste Lagen vineyards around the Kalmit.

WINE Juicy yellow fruit of "firm" apricot and nectarine, elegant freshness, wonderful drinking flow, harmonious and inspiringly aromatic, intense fragrance

VINIFICATION After selective manual harvesting, the grapes are sorted again at the winery and processed very gently to obtain the best possible finesse, freshness and tension. The grapes are only lightly crushed. The grapes are pressed without maceration, lightly pre-clarified and fermented with natural yeasts. Maturation in stainless steel.

STORABILITY 5-8 years

FOOD RECOMMENDATION white meat dishes, shellfish, fish in all variations

DRINKING TEMPERATURE 10 °C

ANALYSIS Alc 12,5 %vol, Acidity 6,3 g/l, Residual Sugar 5,5 g/l



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