

VDP.ERSTE LAGE

2022 Ilbesheimer Westerberg Riesling trocken



No. 211

Western slope of the Kleine Kalmit. The site is characterized by cool morning temperatures and long evening sunshine. The not quite so "hot" location on the Kalmit produces very ripe, healthy grapes. The wine retains its freshness and elegance, not least due to its animating acidity.

WINE Fine fruit, a hint of juicy Amalfi lemon, lime and white vineyard peach, lots of pressure in the mouth, salty minerality on the finish, well-structured and underpinned with lots of freshness.

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 10 years

FOOD RECOMMENDATION Seafood, fish e.g. fried pike-perch with herb sauce, exotic oriental cuisine

DRINKING TEMPERATURE 12 °C

ANALYSIS Alc 12,5 %vol, Acidity 6,9 g/l, Residual Sugar 5,8 g/l



VDP.WEINGUT

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

