

## VDP.ERSTE LAGE

### 2022 Ranschbacher Seligmacher Riesling trocken



No. 212-22

Ranschbach is located in our neighborhood on the German Wine Route. In the 1980s, the village gained temporary fame following rumors of a miracle cure using the water from its Kaltenbrunn spring. Above Ranschbach lies the Ranschbacher Seligmacher vineyard. A registered steep slope that consists of soils from the Rotliegende. The Rotliegend period was a time of increased volcanic activity associated with the tectonic movements of the time. The Rotliegend volcanoes mainly produced quartz porphyries in the form of lava flows and blankets, tuffs and vent fillings.

**WINE** A minerally, juicy Riesling with a multi-layered aroma spectrum and exotic notes of fresh pineapple, Amalfi lemon and a hint of herbal spice. Delicate, balanced and underpinned with energetic 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 and more

**FOOD RECOMMENDATION** Puff pastry tartes with North Sea crab, grilled octopus, mushroom risotto, white meat and mild vegetables

**DRINKING TEMPERATURE** 12 °C

**ANALYSIS** Alc 12,5 %vol, Acidity 6,9 g/l, Residual Sugar 4,1 g/l



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