KRANZ

VDP.GROSSE LAGE

2022 Kalmit Riesling GG trocken

No. 205

The Kleine Kalmit is a 270m high hill, formed during the subsidence of the Upper Rhine Graben in the Tertiary period. Porous land snail limestone as a base and changing topsoils, such as loess, marl or hanging loam, make this terrain so special. Ilbesheimer KALMIT has been listed as a single vineyard in the register of great old vineyard names since 2008. 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 Ilbesheimer KALMIT - southern slope of the Kleine Kalmit, our showpiece. The subsoil is formed by the rocks of the Landschneckenkalkbank I and II, with a partly clayey, partly marly soil in between. The southern slope provides sun throughout the day. Optimal conditions for highly ripe wines with a strong character.

WINE Juicy, energetic Riesling. Fruit reminiscent of white vineyard peach, a hint of very fine exoticism and ripe citrus fruit. Great length on the palate and typical chalky grip with salty hints and great complexity.

VINIFICATION Selective hand-picking. Whole bunch pressing.

Spontaneous fermentation in stainless steel with

Spontaneous fermentation in stainless steel with minimal pre-clarification.

STORABILITY 10 years and more

 ${\tt FOOD}$ Seafood in all variations, spicy white meat dishes, RECOMMENDATION fruity exotic dishes

DRINKING 13 °C TEMPERATURE

ANALYSIS Alc 12,5 %vol, Acidity 7,5 g/l, Residual Sugar 5,4 g/l





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