

VDP.GROSSE LAGE

2022 Kirchberg Riesling GG trocken

No. 206

The protected core of the Kleine Kalmit, south-south-western slope, partly cross-terraced. The Kalmit was formed during the subsidence of the Upper Rhine Graben in the Tertiary period. Porous land snail limestone as a base and the changing topsoils such as loess, marl or hanging loam make this terrain so special. Kirchberg is an old single vineyard in Ilbesheim. As early as the 1950s, the former viticultural school maintained an experimental plot for Pinot Blanc cultivation due to the exceptionally good conditions and high limestone content.

WINE

A Riesling full of tension with grandiose elegance. Grown on the extremely chalky soils of our terraced Kirchberg, it is chalky, grippingly focused on minerality and fresh coolness. Subtle white peach fruit, with a hint of warm citrus fruit and a fine salinity underneath. Riesling with juicy length and great ageing potential.

VINIFICATION

After selective manual harvesting, the grapes are sorted again at the winery and processed very gently. The grapes are only lightly crushed. The grapes are pressed without maceration, lightly clarified and fermented with natural yeasts. Maturation in half-barrels. Aged on the lees until July 2022.

STORABILITY

10 years and more

FOOD RECOMMENDATION

Seafood in all variations, especially good with oysters or scallops, poularde from the oven

DRINKING TEMPERATURE

13 °C

ANALYSIS

Alc 12,5 %vol, Acidity 6,5 g/l, Residual Sugar 2,7 g/l



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