

## VDP.ERSTE LAGE

### 2020 Arzheimer am Fürstenweg Spätburgunder trocken

No. 201

A foothill on the eastern slope of the Kleine Kalmit in whose protection there is a basin. A small valley on the southern slope of the Fürstenweg. The Fürstenweg is our earliest and warmest Erste Lage.

**WINE** Fine elegance, fruit reminiscent of blackcurrant and cassis, chalky minerality, highly aromatic and intense - but still with fresh acidity, fine elegant tannins and delicate roasted aromas, great length on the palate.

**VINIFICATION** After manual harvesting, the grapes are sorted again at the winery and partially destemmed. In some cases, we also ferment whole berries. The mash is gently filled into the fermentation tanks without any pumping and ferments completely spontaneously with natural yeasts. After fermentation, the mash is fed into the press by hand and carefully pressed at low pressure. With the help of gravity, we fill our barriques, which are made exclusively from French oak, with the young red wine, which now matures in the barrels for 18 months until unfiltered bottling.

**STORABILITY** 5-8 years

**FOOD RECOMMENDATION** with grilled prime rib, roast beef with cassis jus, rack of lamb with rosemary potatoes

**DRINKING TEMPERATURE** 16 °C

**ANALYSIS** Alc 13,5 %vol, Acidity 5,1 g/l, Residual Sugar 0,2 g/l



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