

## VDP.ORTSWEIN

### 2019 Ilbesheim Spätburgunder trocken

No. 25

Pinot Noir Ilbesheim grows in authentic, traditional local sites such as the Leinsweiler side and on the heights. The sites have strong, clayey soils with sandy layers.



**WINE** fine, delicate Pinot Noir, cherry fruit, currant, fine minerality, spicy, silky, great length, very harmonious

**VINIFICATION** After manual harvesting, the grapes are sorted and destemmed again at the winery. The mash is gently filled into the fermentation tanks without any pumping and ferments completely spontaneously with natural yeasts. After fermentation, the mash is placed in the press by hand and carefully pressed at low pressure. Subsequent storage in older barrique barrels until unfiltered bottling.

**STORABILITY** 5 years

**FOOD RECOMMENDATION** Duck, game birds, braised dishes (osso bucco, veal breast) harmonizes with white cheese such as Camembert, Brie de Meaux, Chaource etc.

**DRINKING TEMPERATURE** 14 °C

**ANALYSIS** Alc 13,5 %vol, Acidity 6,4 g/l, Residual Sugar 0,6 g/l



VDP.WEINGUT

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