

VDP.ERSTE LAGE

2023 Ranschbacher Seligmacher Riesling trocken



No. 212-23

Ranschbach is located in our neighborhood on the German Wine Route. Above this village 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	Spicy, zesty fruit, Amalfi lemon, salty minerality on the finish, structured, multi-layered, precise, juicy
VINIFICATION	Selective hand-picking. Gentle whole bunch pressing. Spontaneous fermentation in stainless steel with minimal pre-clarification.
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 6,3 g/l, Residual Sugar 0,4 g/l



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