

KALKFELS

2024 KALKFELS Chardonnay

No. 315-24

Grown on the limestone-rich soils of the Kleine Kalmit. This exceptional site yields wines of impressive structure and depth.

WINE Spicy notes, fine reductive tension, juicy □ pale yellow fruit with a hint of citrus, precisely focused, with chalky grip.

VINIFICATION Selective hand-picking. The grapes are lightly crushed and pressed directly. Spontaneous fermentation in barriques without pre-clarification. 50% new wood. 9 months barrel ageing on the lees.

STORABILITY 5-8 years

FOOD RECOMMENDATION Seafood such as prawns, mussels, lobster, grilled pulpo, classic asparagus, grilled Iberico cuttlefish, white meat, risotto

ANALYSIS Alc 13,0 %vol, Acidity 6,8 g/l, Residual Sugar 1,4 g/l



VDP.WEINGUT

Weingut Kranz
Mörzheimer Straße 2
76831 Ilbesheim
Tel. 06341-939206
info@weingut-kranz.de
www.weingut-kranz.de

