

KALKFELS

2020 2020 KALKFELS Riesling



No. 213-20

We present our new Kalkfels wine line, which captures the unique character of the limestone-rich soils of the Kleine Kalmit. This exceptional site produces wines with impressive structure and depth.

WINE

- late Release -

Patiently matured, this Riesling displays a fascinating balance of freshness and complexity, characterized by the unique terroir. Highly concentrated, with a finely fruity, tart core and plenty of chalky grip on the palate. Juicy, spicy, powerful and yet playful and vibrant. Nuances of lime peel.

VINIFICATION

After selective manual harvesting, the grapes are sorted again at the winery and processed very gently to obtain the best possible finesse, freshness and tension. The grapes are only lightly crushed. The grapes are pressed without maceration and lightly pre-clarified. Spontaneous fermentation with natural yeasts. Very long ageing on the lees, first in stainless steel, then in half-barrels and bottled unfiltered. Bottle ageing until release in 2024.

STORABILITY

8-10 years

FOOD RECOMMENDATION

Classic wine with Palatinate Saumagen, scallops, risotto, crispy fried sea bream or turbot, pâté

DRINKING TEMPERATURE

13 °C

ANALYSIS

Alc 13,0 %vol, Acidity 8,2 g/l, Residual Sugar 0,5 g/l



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