

KALKFELS

2022 KALKFELS Chardonnay

No. 30-22

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

ANALYSIS Alc 13,5 %vol, Acidity 5,6 g/l, Residual Sugar 0,1 g/l



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