## KRANZ

## VDP.GUTSWEIN

## 2024 Grauer Burgunder

No. 280

Although the skin of the Pinot Gris berries is reddish to red in colour, they are classified as white grape varieties. The estate vineyards extend like a belt eastwards around the valley of the Kleine Kalmit. The grapes grow on loess loam soils with a moderate lime content.

WINE Expressive, spicy with exotic notes and wonderful freshness, it is ideal as a versatile accompaniment to food. It impresses with its uncomplicated yet sophisticated character.

Selective hand-picking and a maceration period of 48 hours. Matured in 50% used barriques and 50% small stainless steel.

STORABILITY 3  $\square$  5 years

 ${\tt FOOD}$   $\;$  white meat, fried fish, risotto, asparagus dishes  ${\tt RECOMMENDATION}$ 

DRINKING 10 °C TEMPERATURE

VINIFICATION

ANALYSIS Alc 13,0 %vol, Acidity 6,3 g/l, Residual Sugar 3,6 g/l





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