

VDP.ORTSWEIN

2022 Ranschbach Riesling Rotliegend trocken



No. 235

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 Stony, spicy fruit, mineral grip, slender silhouette, bright stone fruit aromas, finesse, animating, vibrant acidity, wonderfully juicy

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, lightly pre-clarified and fermented with natural yeasts. Maturation in stainless steel.

STORABILITY 3-5 years

FOOD RECOMMENDATION Seafood, oysters, scallops, roasted fish, poultry dishes such as coq au vin or roast poularde

DRINKING TEMPERATURE 10 °C

ANALYSIS Alc 12,0 %vol, Acidity 7,2 g/l, Residual Sugar 3,0 g/l



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