

VDP.ORTSWEIN

2022 Ilbesheim Weißer Burgunder vom Landschneckenkalk trocken



No. 301

The grapes for this Pinot Blanc come from the lower southern slopes of the Ilbesheim Kalmit. Some of the grapes come from younger vineyards in our Grosse Lagen and Erste Lagen vineyards around the Kalmit.

WINE dense creamy nose, herbal spice, powerful core with fine freshness, salty, juicy length, fruit reminiscent of apricot and pear, beautiful length

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. After a short maceration period, the grapes are gently pressed and the must is lightly pre-fermented with natural yeasts. Ageing 50% in wood.

STORABILITY 5-8 years

FOOD RECOMMENDATION Fried pike-perch with pear risotto, poultry, seafood, light-colored meat dishes, porcini mushroom risotto

DRINKING TEMPERATURE 10 °C

ANALYSIS Alc 13,5 %vol, Acidity 6,6 g/l, Residual Sugar 1,2 g/l



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