

VDP.GROSSE LAGE

2022 Kalmit Riesling GG trocken

No. 205

The Kleine Kalmit is a 270m high hill, formed during the subsidence of the Upper Rhine Graben in the Tertiary period. Porous land snail limestone as a base and changing topsoils, such as loess, marl or hanging loam, make this terrain so special. Since 2008, the "Ilbesheimer Kalmit" has been included as a single vineyard in the register of the great old vineyard names. In 1971, a geologically homogeneous single vineyard was added to the vineyard register for the first time. A historic achievement for Ilbesheim that makes us very proud. VDP.Grosse Lage Kalmit - southern slope of the Kleine Kalmit, our showpiece. In the subsoil are the rocks of the Landschneckenkalkbank I and II, in between is a partly clayey, partly marly soil, the southern slope provides sun throughout the day. Optimal conditions for highly ripe wines with a strong character.



WINE

Juicy, energetic Riesling. Fruit reminiscent of white vineyard peach, a hint of very fine exoticism and ripe citrus fruit. Great length on the palate and typical chalky grip with salty hints and great complexity.

VINIFICATION

After selective manual harvesting, the grapes are sorted again at the winery and processed very gently. The grapes are only lightly crushed. The grapes are pressed without maceration, lightly clarified and start fermentation with natural yeasts. Aged on the lees until July 2022 and matured in stainless steel.

STORABILITY

10 years and more

FOOD RECOMMENDATION

Seafood in all variations, spicy white meat dishes, fruity exotic dishes

DRINKING TEMPERATURE

13 °C

ANALYSIS

Alc 12,5 %vol, Acidity 7,5 g/l, Residual Sugar 5,4 g/l



VDP.WEINGUT

