

KALKFELS

2020 KALKFELS Riesling

No. 213-20

We present our new Kalkfels wine line, which captures the unique character of the limestone-rich soils of the Kleine Kalmit. Our Kalkfeld Riesling comes from a single parcel on the Ilbesheim KALMIT.

WINE - late Release -
Patiently matured, this Riesling displays a fascinating balance of freshness and complexity, characterized by the unique terroir.
Highly concentrated, with a finely fruity, tart core and plenty of chalky grip on the palate. Juicy, spicy, powerful and yet playful and vibrant. Nuances of lime peel.

VINIFICATION Elective manual harvest. Gentle grape processing and short maceration time. Spontaneous fermentation in stainless steel without pre-clarification. Matured on the fine lees in half-barrels. Unfiltered bottling and very little sulphur added.

STORABILITY 8-10 years

FOOD Classic wine with Palatinate Saumagen, scallops,
RECOMMENDATION risotto, crispy fried sea bream or turbot, pâté

DRINKING 13 °C
TEMPERATURE

ANALYSIS Alc 13,0 %vol, Acidity 8,2 g/l, Residual Sugar 0,5 g/l



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