VDP.ORTSWEIN

2023 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. Our vines for the Rotliegend Riesling Ortswein grow in cooler sites in the Ranschbach valley.

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

Selective hand-picking. Gentle whole bunch pressing. Spontaneous fermentation after sedimentation. Matured in stainless steel.

STORABILITY 3-5 years

VINIFICATION

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

DRINKING 10 °C TEMPERATURE

ANALYSIS Alc 12,0 %vol, Acidity 6,4 g/l, Residual Sugar 0,3 g/l





Weingut Kranz Mörzheimer Straße 2 76831 Ilbesheim Tel. 06341-939206 info@weingut-kranz.de www.weingut-kranz.de

