

VDP.GROSSE LAGE

2023 Kirchberg Riesling GG trocken

No. 206

The protected core of the Ilbesheim KALMIT, south-south-western slope, partially cross-terraced. The KALMIT was formed during the subsidence of the Upper Rhine Graben in the Tertiary period. Porous land snail limestone as a base and the changing topsoils such as loess, marl or hanging loam make this terrain so special. Kirchberg is an old single vineyard in Ilbesheim. Back in the 1950s, the former viticultural school maintained an experimental plot for Pinot Blanc cultivation due to the exceptionally good conditions and high limestone content.



WINE Complex, pure Riesling with concentrated intensity from the limestone. Elegant reduction on the nose, chalky, grippingly focussed on minerality and fresh coolness. Bright, stony fruit and fine salinity, with a harmoniously elegant, juicy length on the palate.

VINIFICATION Selective hand-picking. Whole bunch pressing. Spontaneous fermentation in stainless steel with minimal pre-clarification.

STORABILITY 10 years and more

FOOD RECOMMENDATION Seafood in all variations, especially good with oysters or scallops, poularde from the oven

DRINKING TEMPERATURE 13 °C

ANALYSIS Alc 12,5 %vol, Acidity 6,4 g/l, Residual Sugar 2,8 g/l



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