

KALKFELS

2024 ALTE REBEN Sylvaner

No. 230-24

An old Ilbesheim site between Ilbesheim and Ranschbach below the wine route. The south-facing vineyard is called Hagedorn. A name that does justice to this site. It is a barren soil on which bushes would grow. The minute soil demands a lot from the vines. It is a very weather-dependent soil that is quickly too dry or too wet. Our old Silvaner vines have come to terms with this over the years and have fought their way down deep with their roots. The result of this experience is a clear quality in the glass.



WINE As usual, bone-dry, with earthy spice, juicy fruit, light stone fruit, herbal freshness, juicy, versatile food companion, moderate acidity structure

VINIFICATION After selective manual harvesting, the grapes are sorted again at the winery and processed very gently. The grapes are gently pressed and the must is lightly pre-fermented with natural yeasts. Maturation in stainless steel

STORABILITY 5-8 Years

FOOD RECOMMENDATION Poultry (guinea fowl, poularde), shellfish (lobster, crabs), mild cheese, asparagus.

DRINKING TEMPERATURE 10 °C

ANALYSIS Alc 13,0 %vol, Acidity 5,8 g/l, Residual Sugar 0,1 g/l



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